

EASTER RECIPES, CRAFTS, & GAMES

EASTER RECIPES

BREADS & MEATS:

BRAIDED EASTER BREAD

2 1/2 cups all-purpose flour, divided

1/4 cup white sugar

1 teaspoon salt

1 (.25 ounce) package active dry yeast

2/3 cup milk

2 tablespoons butter

2 eggs

5 whole eggs, dyed if desired

2 tablespoons butter, melted

In a large bowl, combine 1 cup flour, sugar, salt and yeast; stir well. Combine milk and butter in a small saucepan; heat until milk is warm and butter is softened but not melted.

Gradually add the milk and butter to the flour mixture; stirring constantly. Add two eggs and 1/2 cup flour; beat well. Add the remaining flour, 1/2 cup at a time, stirring well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes.

Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour.

Deflate the dough and turn it out onto a lightly floured surface. Divide the dough into two equal size rounds; cover and let rest for 10 minutes. Roll each round into a long roll about 36 inches long and 1 1/2 inches thick. Using the two long pieces of dough, form a loosely braided ring, leaving spaces for the five colored eggs. Seal the ends of the ring together and use your fingers to slide the eggs between the braids of dough.

Preheat oven to 350 degrees F (175 degrees C). Place loaf on a buttered baking sheet and cover loosely with a damp towel. Place loaf in a warm place and let rise until doubled in bulk, about 45 minutes. Brush risen loaf with melted butter.

Bake in preheated oven for 50 to 55 minutes, or until golden. Makes 1 – 1 pound loaf.

BUNNY BISCUITS

4 oz (100g) butter
6oz (150g) plain flour
2oz (50g) light muscovado sugar
half a tsp. (2.5ml) ground cinnamon
Grated rind of one lemon
The yolk of one large egg
2-3 tbsp. Water
currants and marshmallows to decorate

1. Preheat oven to 350F, Gas mark 4, 180C
2. cut the butter into small cubes and mix with the flour in a mixing bowl until like fine breadcrumbs
3. Stir in the muscovado sugar, ground cinnamon and the grated lemon rind
4. Stir in the egg yolk and enough water to mix into a soft dough
5. Knead dough on a floured surface until smooth then roll out a quarter inch (0.5cm) thick
6. Cut out biscuits with a rabbit cutter or make a template and cut out biscuits with a knife
7. Place on un-greased baking sheets and bake for 10-15 minutes until a pale golden colour
8. Transfer to a wire rack to cool completely
9. Decorate with currants for eyes and marshmallows for tails, fixing them with a little decorating icing

BUNNY BREAD

2 pk Yeast, quick rise
1/2 c Sugar
1 1/2 ts Salt
4 1/2 c Flour, divided
6 tb Margarine
1 c water
2 Eggs, lg, reserve 1 egg white

8 Hershey Kisses, milk chocolate

1 tb Sugar, confectioners

In bowl, combine yeast, sugar, salt, and 1 cup flour.

In saucepan over medium heat, heat margarine and water until very warm (125 degrees).

With mixer at low speed, beat liquid into dry ingredients. At medium speed, beat 2 minutes. Reserve 1 egg white; beat in egg and egg yolk with 1 cup flour; beat 2 minutes. Stir in 2 1/4 cups flour.

Turn dough onto floured surface and knead until smooth and elastic, about 5 minutes, working in about 1/4 cup flour while kneading. Shape dough into ball; cover and let rest 15 minutes.

Preheat oven to 375 degrees. Grease 2 cookie sheets.

Cut dough into eighths.

For 1 bunny; cut 1 piece dough in half; shape half into ball, with a kiss in center, for body. Place on cookie sheet.

Cut other half in half; shape half into ball; brush with egg white; place next to large ball, tucking slightly under it for head.

From remaining half, pinch off 3/4-inch piece for tail and shape 2 ears. Brush tail and ears with egg white; tuck slightly under bunny. Brush body with egg white.

Make 3 more bunnies.

Bake 15 minutes or until browned. Cool on rack. Repeat to make 4 more.

Mix confectioners' sugar with about 1/4 teaspoon water and a hint of red food coloring (for pink); use to draw face on bunnies.

CARROT SALAD

1 1/2 lb. Carrots
1 Tbs. Olive Oil
1/2 Tbs. Red Wine Vinegar
Juice of 1 Lemon
1 clove of Garlic, finely chopped
Pinch of Black Pepper
Pinch of Paprika
1/2 tsp. Salt
1 Tbs. fresh Parsley, chopped

Cut the carrots lengthwise into four quartered sections. If they're very long, cut across so that you get eight pieces from each carrot. Put the carrots into lightly salted boiling water and cook for about 5 minutes, until they're starting to become tender but are still crisp. Drain the carrots. Mix the olive oil, vinegar, lemon juice, garlic, pepper, and paprika together in the saucepan, which has been washed and dried. Add the carrot segments and the salt and turn over a very low heat for about 5 minutes, until the flavors are all impregnated into the carrots. Remove, pile into a dish, and sprinkle with the parsley. Leave to cool before serving. Serves 4.

CHOCOLATE BUNNY BREAD

3 1/4 to 3 3/4 cups all-purpose flour, divided

2/3 c Sugar

1/3 c Unsweetened cocoa powder

2 pk Rapid rise yeast

3/4 ts Salt

2/3 c Milk

1/4 c Water

1/4 c Butter/margarine

1 Egg

1 tb Pure vanilla extract

1/3 c Milk chocolate or peanut Butter morsels

In large bowl, combine 1 cup flour, sugar, cocoa powder, undissolved yeast and salt. Heat milk, water and butter until very warm (120-130 degrees).

Gradually add to dry ingredients; beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add egg, vanilla and 1/2 cup flour, beat 2 minutes at high speed, scraping bowl occasionally. With spoon, stir in enough additional flour to make soft dough.

Knead on lightly floured surface until smooth and elastic, about 4-6 minutes. Cover, let rest on floured surface 10 minutes. Divide dough in half.

For body, knead chocolate morsels into 1 half, form into ball. Place on bottom end of large greased baking sheet; flatten to make 5-inch round. For head, remove 1/3 of remaining half, form into ball. Place on large baking sheet above body, flatten slightly, pinching to attach.

For nose, pinch off 1/2 inch ball from remaining dough; place on center of head. Divide remaining dough into 4 equal portions, roll each to form 6-inch rope.

For arms, arrange 2 ropes across body; attach by tucking one end of each under body.

Shape remaining ropes into ears; arrange above head. Attach by tucking one end of each under head.

Cover, let rise in warm draft-free place until doubled in size, about 30-45 minutes.

Bake at 350 degrees for 45-50 minutes or until done, covering aluminum foil after 20 minutes to prevent excess browning. Remove from sheet; cool on wire rack.

Decorate as desired.

DEVEILED EGGS

6 eggs

1/2 teaspoon paprika

2 tablespoons mayonnaise

1/2 teaspoon mustard powder

Place eggs in a pot of salted water. Bring the water to a boil, and let eggs cook in boiling water until they are hard boiled, approximately 10 to 15 minutes. Drain eggs, and let cool.

Cut eggs in half, lengthwise. Remove the egg yolks and mash them together in a small mixing bowl. Mix in the paprika, mayonnaise, and dry mustard. Spoon mixture into the egg shells, cool and serve. Makes 6 servings.

DEVEILED EGGS II

6 eggs

1 teaspoon white vinegar

1 tablespoon mayonnaise

1/4 teaspoon prepared mustard

salt and pepper to taste

1 teaspoon paprika

2 leaves of lettuce

Place eggs in a pot of salted water. Bring the water to a boil, and let eggs cook in boiling water until they are hard boiled, approximately 10 to 15 minutes. Drain eggs, and let cool. Once cool, remove the shell, cut the eggs in half lengthwise and scoop out the yolks.

Place the yolks in a medium-size mixing bowl and mash them. Blend in vinegar, mayonnaise, mustard, salt and pepper. You may need to add more mayonnaise to hold the mixture together, but it should be slightly dry.

Carefully put the egg yolk mixture back into the egg whites but do not pack it. There will be enough mixture so the whites are overfilled. Sprinkle with paprika. Place on bed of lettuce and/or garnish with parsley. Cool before serving. Makes 6 to 12 servings.

EASTER BISCUITS

12oz (350g) plain flour

pinch salt

1 tsp. mixed spice

6oz (150g) butter

4oz (100g) caster sugar

3oz (75g) currants

1 lemon, finely grated rind
1 egg beaten
1 tbsp. milk

Sift flour, salt and spice into a bowl. Rub in butter, add sugar, currants and lemon rind. Beat egg and milk, add to make a pliable dough. Roll out just under a quarter inch (5mm) thick. Cut out biscuits using a 3inch(75cm) fluted cutter and transfer to lightly greased baking sheets. Use scraps to make more biscuits. Bake at 375F, Gas Mark 5, 190C for 10-12 minutes. Cool on a wire rack.

EASTER BREAD RING

5 eggs

1/4 cup white sugar

1 teaspoon salt

1 (.25 ounce) package active dry yeast

3 cups all-purpose flour

2/3 cup milk

2 tablespoons butter

2 eggs, room temperature

1/2 cup mixed candied fruit

1/3 cup chopped blanched almonds

1/2 teaspoon anise seed

2 tablespoons melted shortening

1 cup confectioners' sugar

1 tablespoon whole milk

1/8 teaspoon vanilla extract

3 tablespoons multicolored sprinkles (jimmies)

1. Color the 5 eggs with egg dye. In a large mixing bowl, blend the white sugar, salt, and yeast well with 1 cup of the flour.

2. In a saucepan, combine 2/3 cup milk and butter, heating slowly until liquid is warm and butter is melted. Pour the milk into the dry ingredients and beat 125 strokes with a wooden spoon. Add eggs and 1/2 cup flour or enough to make a thick batter. Beat vigorously for 2 minutes. Stir in enough flour to make a ball of dough that draws away from the sides of the bowl.

3. Turn out onto a floured board and knead for about 10 minutes, working in additional

flour to overcome stickiness. Place the dough in a greased bowl, turning to grease the top. Cover tightly with plastic wrap and put in a warm, draft-free place until doubled in bulk, about 1 hour.

4. Meanwhile, combine the fruit, nuts, and anise seed.

5. Punch down the dough and return it to a lightly floured board. Knead in the fruit mixture, keeping the syrupy pieces dusted with flour until they are worked into the dough. Divide the dough in half.

6. Carefully roll each piece into a 24-inch rope--the fruit and nuts will make this slightly difficult. Loosely twist the two ropes together and form a ring on a greased baking sheet. Pinch the ends together well. Brush the dough with melted shortening. Push aside the twist to make a place for each egg. Push eggs down carefully as far as possible. Cover the bread with wax paper and let rise in a warm, draft-free place until doubled in bulk, about 1 hour.

7. Bake the bread in a preheated 350 degree F (175 degrees C) oven for about 35 minutes or until a toothpick inserted in a twist comes out clean. Place on a wire rack to cool.

8. Once the bread is cool, drizzle the icing on top between the eggs, and decorate with colored sprinkles. To make icing: mix together confectioners' sugar, 1 tablespoon whole milk, and vanilla. Makes 1 loaf.

EASTER BRISKET

7 lb Brisket; trimmed

2 ts Onion salt

1 tb Celery salt

1 ts Garlic salt

2 tb Worcestershire sauce

1 1/2 tb Liquid smoke

Rub brisket with onion salt, celery salt, and garlic salt; let stand for about 30 minutes.

Place in a roaster and pour worchestershire sauce and liquid smoke over surface of roast.

Cover and refrigerate several hours. Drain off marinade, wrap brisket, fatty side up, in heavy duty aluminum foil and seal.

Bake 5 hours at 300 degrees.

EASTER EGG STARTER

A quick and easy starter before your main course.

One or two hard boiled egg per person

1 lettuce
pinch of salt
mayonnaise
paprika
chives

Halve the hard boiled eggs and arrange on a bed of lettuce. Top with mayonnaise and season to taste with salt and chives. Garnish with a sprinkling of paprika and serve

EASTER GREEK LAMB

5 lb leg of lamb -- boneless
1 c olive oil
1/2 c red wine vinegar
2 TB garlic -- minced
1/2 c parsley -- chopped
1/2 c dill -- chopped
4 TB oregano -- rubbed
black pepper

Whisk together the oil, vinegar, garlic, parsley, dill, oregano, and pepper.

Butterfly the lamb and pepper generously on both sides. Cut some slits in the meat. Marinate the lamb for 2 to 24 hours

Drain marinade from lamb and put lamb in 425F oven in shallow roasting pan for about 45 minutes. You want an internal temperature of 135F. Let lamb rest before serving. Yield: 8 Servings

EASTER HAM

12-16 lb. fully cooked whole ham (bone in)
20 oz. can crushed pineapple, undrained
1/2 c. apple jelly
2 tbsp. lemon juice
1 tbsp. cornstarch
1/2 tsp. ground cinnamon

Put all ingredients, except ham, in a saucepan. Stir until cornstarch dissolves. Bring to a boil. Simmer about 1 minute. Place ham in a Reynolds Oven Cooking Bag. Pour sauce over ham in the bag. Bake 2 1/2 to 3 1/4 hours at 325 degrees. (Bag may darken, it's not burning!)

EASTER HAM SLICE

1 1/2 c. mashed, cooked sweet potatoes
1/2 c. applesauce
1/4 tsp. cinnamon
2 center-cut ham slices, 1/2 inch thick
1/4 c. bottled lemon juice
1/2 c. brown sugar

Combine potatoes, applesauce and cinnamon. Spoon over 1 ham slices. Place remaining slice over potato

mixture. Bake at 325 degrees for 1 hour. Combine lemon juice, sugar and 2 tablespoons pan drippings. Baste ham well. Bake for 15 minutes. Slice to serve. Yield: 4-6 servings.

EASTER HOT CROSS BUNS WITH CREAM CHEESE FROSTING

5 c All-purpose flour, divided

2 pk Active dry yeast

1/2 c Sugar

1 ts Salt

1 ts Ground cinnamon

1/4 ts Ground cardamom

1/4 ts Cloves

1/4 ts Nutmeg

1 1/4 c Milk

1/2 c Butter

2 Eggs, beaten

3/4 c Currants or raisins

1/3 c Candied orange peel (opt)

1 Egg yolk mixed with 2 tb Water

Combine 2 cups of flour, yeast, sugar, salt and spices in a large mixing bowl.

In a separate bowl, heat milk and butter to very warm (120 to 130°). Add to flour.

Beat on medium speed of mixer for 1 minute. Add eggs. Beat another minute. Stir in currants, orange peel and enough remaining flour to make dough easy to handle.

Turn dough out onto lightly floured surface and knead until smooth and elastic, about 5 minutes, adding additional flour as needed.

Place in a buttered bowl, turning to butter top. Cover; let rise in warm place until doubled in bulk, about 1 hour.

Punch down dough; turn onto lightly floured surface. Divide dough in half; divide each half into 9 pieces.

Form each piece into a smooth round ball. Place balls of dough in two buttered 8-inch square baking pans. Cover; let rise in warm place until doubled in bulk, about 45 minutes to 1 hour. Brush lightly with egg yolk mixture.

Bake rolls in preheated 375 degree oven, 20 to 25 minutes, or until golden brown. Remove from pans. Cool on

wire rack.. Drizzle frosting across the top of each bun in the shape of a cross. Makes 18 buns.

Cream Cheese Frosting:

3 oz Cream cheese, softened

1 c Confectioner's sugar

1 ts Milk

Beat cream cheese and sugar in a bowl until smooth. Add up to 1 teaspoon of milk or just till the frosting is a good consistency for drizzling.

EASTER ROAST LAMB WITH APPLE TARTLETS

The traditional Easter fare for the family get-together. Choose succulent roast lamb with the first new potatoes for a truly enjoyable feast.

Joint of lamb (leg or shoulder)

Salt

Gravy from half a pint (285ml) stock or vegetable water, 1 tbsp. Flour and freshly ground black pepper

Place lamb in roasting dish and lightly prick surface fat all over with fork

Rub fat over with salt

Roast joint for 25 minutes per lb (450g) plus 25mins at 325F, Gas Mark 3, 170C

Transfer to hot platter, cover with foil and stand for 10-15mins

Make gravy by tilting roasting tin, strain off excess fat, then stir flour into remaining fruit juices

Brown lightly over medium heat, stirring often, then after cooling blend in stock or vegetable water

Stir over gentle heat till smooth; bring to boil then season the gravy with salt and pepper

APPLE TARTLETS: (OPTIONAL)

An unusual and delicious accompiament to your roast lamb that cannot fail to impress your guests.

6oz (150g) plain flour

good pinch of salt

one and a half oz. (40g) margarine

one and a half oz. (40g) white fat

cold water to mix

one quarter pint of apple sauce

4 tbsp. red currant jelly

4 tbsp. Mint jelly

Sift flour and salt; rub into fats, and mix with just enough cold water to form a dough then roll out thinly

With a 3in. (7.5 cm) fluted round cutter, cut into 16 rounds, using up pastry trimmings as well

Mould rounds carefully into tartlet tins

EASTER ROLLS

2 pkg. dry yeast with 1/2 c. warm water
2/3 c. margarine
2/3 c. sugar
1 1/2 c. hot water
2 beaten eggs
1 tsp. salt
6 c. flour

Mix yeast with 1/2 cup water. Cream together margarine and sugar. Add yeast to water, eggs, salt, margarine and sugar. Add flour until goopy. Cover with towel 2 hours. Punch once in middle. Cover with plastic wrap. Refrigerate overnight. Shape into rolls. Let rise 30 minutes in greased muffin pans. Bake at 375 degrees for 15-20 minutes.

EASTER SPRING CHICKEN

A succulent variation on an old favorite that's both easy and economical.

1 x 3lb (1.36kg) roasting chicken
3oz butter
1/4 tsp. garlic granules
4 rashers rindless streaky bacon
one and a half tsp. Italian seasoning

Preheat oven to 375F, Gas Mark 5, 190C

Blend together the seasoning, garlic granules and softened butter

Carefully lift the skin on the chicken breast with a sharp knife and spread half the butter mixture underneath

Prick the thighs and breast flesh with a fork and rub in a little of the butter mixture and place the remaining mixture inside the bird

Place the chicken in a roasting tin and cover the breast with bacon rashers

Cover with foil and cook for one and a half to two hours, or until tender, basting frequently

15 minutes before the end of cooking time remove the foil and brown the bacon

EASTER LEG OF LAMB WITH APRICOTS

A special treat for a special day. The flavor of the apricots and the honey and mustard coating makes this a most enjoyable experience.

5-6 lb (2-3kg) leg of lamb, part boned
6oz (175kg) ready to eat apricots
1lb(500g) shallots
juice of one orange

1 tbsp. clear honey
1 tbsp. Dijon mustard

Soak the apricots in orange juice for 2 hours to soften, then pack the meat with the apricots in the space where the bone has been removed

Tie the lamb joint neatly with string

Heat oven to 350F, Gas Mark 4, 180C

Put the meat on a rack in a roasting tin, place above the center of the oven and cook allowing 25 minutes per 1lb (500g)

About an hour before the end of cooking time, place the whole unpeeled shallots around the joint in the tin

Mix the mustard with the honey

Thirty minutes before end of cooking time, lift the meat from the tin and pour off nearly all the fat

Replace the meat and spread the honey mixture over the surface

Return to oven to complete the cooking time

Leave to stand for 20 minutes before serving with a little of the pan juices heated with stock

EASTER SUNDAY SAFFRON CAKE

A Mediterranean flavor to the Easter table. Saffron originates from Greece; Saffron cakes and small saffron buns were eaten with clotted cream in Devon and Cornwall during the Easter period.

8oz (225g) margarine or butter
1lb (450g) plain flour
quarter tsp. Bicarbonate of soda
quarter tsp. saffron strands
6oz (175g) sultanas
2.5fl oz (65ml) cold water
8oz currants
6oz (175g) sugar
2 eggs
2oz (50g) mixed candied peel
small amount of milk
pinch of salt

Soak the saffron in salted cold water overnight

Preheat the oven to 350F, Gas Mark 4, 180C

Grease and line a 9 inch (23cm) round cake tin making sure greaseproof paper stands above the top of the tin

Sift together the flour and bicarbonate of soda and rub in the margarine or butter

Mix in the candied peel, currants, sugar and sultanas

Stir in the strained saffron water and beaten eggs, then add enough milk to form a dropping consistency

Beat well and turn into the baking tin

Bake for one and a half to two hours

If a warm skewer comes out clean, remove from oven and leave to cool for 10-15 minutes before turning onto a wire rack to cool

GOOD FRIDAY FISH PIE

A really satisfying Good Friday supper traditionally enjoyed by fishermen and their families.

1lb (450g) cod or haddock fillets
1pint (600ml) milk
salt and freshly ground black pepper
One and a half oz (40g) butter
One and a half oz (40g) plain flour
3 tsp. chopped fresh parsley
2lb (900g) potatoes
a little cream or milk
1-2oz (25-50g) butter
4oz (100g) grated cheese

Preheat the oven to 375F, Gas Mark 5, 190C.

Put the fish in an ovenproof dish and pour over the milk

Sprinkle with salt and pepper and bake for 15 minutes before flaking fish

Strain the milk from the fish and reserve some for the sauce

Put the flaked fish back into bowl

In a medium saucepan, melt butter, add flour and mix well

Let the mixture bubble gently for 2 minutes, stirring continuously

Remove from heat and add milk stock, parsley and salt and pepper to taste

Bring back to the boil, stirring continually until sauce thickens

Pour over the fish

Boil the potatoes in salted water for about 20 minutes

Drain potatoes and mash with a little milk or cream, butter and pepper

Cover the fish with mashed potato and smooth over with a fork.

Sprinkle the cheese over the top and bake for 20-25 minutes until top is golden

Serve with fresh garden peas

GREEK EASTER BREAD

Greek Easter Bread (tsoureki) which is baked and twisted into sweet bread-loaves are traditionally distributed on Easter Sunday.

Three and a half pounds (one and a half kilos) flour
14 oz. (400g) sugar
12 oz. (320g) butter
8 Oz. (225g) milk
three and a half ounces(100g) yeast
8 eggs
1 tsp. mastic, crushed
half a tsp. Of mahlepi (an oriental seed-type herb
almonds, blanched and coarsely crushed

Dissolve the yeast in a little warm milk and add 3-4 tbsps. of flour then leave to rise in a warm place

Put the rest of the flour into a bowl and make a well in the center

When the yeast mixture has risen considerably put it into the well in the flour

Warm the remaining milk in a saucepan with the eggs, half the mastic, the mahlepi, 9 oz.(250g) of the butter and combine well

Add half of this mixture to the bowl with the flour and the yeast and knead well

Melt the rest of the butter and keep it to one side

Add the rest of the egg, sugar, malhepi, mastic and butter mixture to the flour and yeast mixture

Continue kneading, greasing your hands with the already melted butter

Knead the dough until it's elastic in consistency, not too stiff or too runny, adding a little more flour if needed

Cover the dough with a clean cloth and leave in a warm place to rise

When you see it has risen considerably separate the dough into three thick strips

Plait the strips, brush with beaten egg and sprinkle them with almonds and the remaining mastic

Optionally, you could also decorate the plait with a red hard boiled egg at one end

Bake in a moderate oven for about 45 minutes

GREEK TSOUREKI (EASTER BREAD)

1 c Milk

1/2 c Sweet butter

1 pk Active dry yeast

1/2 c Granulated sugar

1 ts Salt

2 Eggs; beaten

5 tb Orange juice, divided

1 tb Grated orange rind

5 1/2 c Sifted flour

Butter; melted

1/4 c Slivered almonds

2 tb Granulated sugar

In a small saucepan, combine the milk and butter over medium heat and scald. Stir until the butter melts, then pour into a mixing bowl.

When lukewarm, sprinkle in the yeast, and gradually stir in the 1/2 cup sugar until it dissolves.

Next add the salt, eggs, 3 tablespoons of orange juice, and the orange rind, stirring continuously.

Gradually add half the flour until the mixture begins to bubble. Continue adding flour gradually by hand; the dough will be sticky, but not stiff.

Flour your fingers lightly and knead for 15 minutes.

Place the dough in a large buttered bowl, brush the dough with melted butter, cover, and place in a warm area to rise until doubled in bulk (approximately 2 to 3 hours).

Punch the dough down and divide into 2 parts. Divide each half into 3 parts and roll each into a long rope about 10" x 2". Braid the three ropes together; pinch to seal the ends.

Repeat with the other half of the dough to make a second tsoureki.

Place on a cookie sheet, cover, and let rise until doubled in bulk (approx. 1 1/2 hours).

Meanwhile, prepare the glaze by mixing the remaining 2 tb orange juice, 2 tb granulated sugar, and the slivered almonds in a small bowl.

Bake at 375 degrees for about 20 minutes.

Remove from the oven and with a pastry brush glaze the tops and sides of loaves.

Return to the oven and bake for another 15 to 20 minutes until the color is a rich and shiny chestnut.

HAM GLAZE

1 c. apples, diced
1 c. apricots
1/2 tsp. dry mustard
2 c. apple cider
1/2 tsp. crushed cloves

Soak apricots in cider for 1 hour. After ham has cooked 1-1 1/2 hours, remove from oven. Add above ingredients, blended together. Ham rule of thumb = 325 degrees at 25 minutes per pound.

HONEY COLA HAM

12-13 lb. pre-cooked ham
2-3 liters Coke Cola soda
Cloves (whole)
Clove honey or wild flower honey or
corn syrup

Prepare ham by placing in a deep steaming pan with rack. Pour soda into pan and bring liquid up to middle sides of ham. Steam (simmer) slowly for 2 1/2 hours. Ham will look very caramelized. Place ham on cooling rack. Cool for 10 minutes. Brush with honey. Score ham and pierce ham with whole cloves. Brush again with honey and bake at 350 degrees for 30 minutes or until golden. Serves 10-12

HONEY GLAZED EASTER HAM

4 lb Ham; boneless, fully cooked
1 cn Lemon-lime soda; 12 oz,
1/4 c Honey
1/2 ts Mustard
1/2 ts Cloves; ground
1/4 ts Cinnamon; ground

Place ham and lemon-lime soda into crock pot. If your pot has a rack, you can use it. Cover and cook on low 6 to 8 hours (high 3 to 4 hours). Thirty minutes before serving, combine honey, mustard, cloves, and cinnamon, and 3 tbs drippings from bottom of crock pot. Spread glaze over ham and continue cooking.

Let ham stand for 15 minutes before serving. Yield: 12 Servings

HOT CROSS BUNS

Hot Cross Buns are traditionally served on Good Friday (the Friday before Easter) and during the Lenten season, but they are good anytime. This recipe will make 2 1/2 dozen buns

2 packages active dry yeast (1/4 ounce each)
1/2 cup warm water*
1 cup warm milk*
1/2 cup sugar
1/4 cup softened butter or margarine
1 teaspoon vanilla
1 teaspoon salt
1/2 teaspoon ground nutmeg
6 1/2 to 7 cups all-purpose flour
4 eggs

1/2 cup dried currents
1/2 cup raisins

2 Tablespoons water
1 egg yolk

1 cup confectioner's sugar
4 teaspoons milk or cream
Dash salt
1/4 teaspoon vanilla

Have the water and milk at 110-115 degrees F. In a large mixing bowl, dissolve the yeast in the warm water. Add the warm milk, sugar, butter, vanilla, salt, nutmeg, and 3 cups of the flour. Beat until smooth. Add the eggs, one at a time, beating the mixture well after each addition. Stir in the dried fruit and enough flour to make a soft dough.

Turn out onto a floured surface and knead until smooth and elastic, about 6 to 8 minutes. Place in a greased bowl and turn over to grease the top. Cover with a damp towel or plastic wrap and let rise in a warm place until doubled in size (about 1 hour).

Punch the dough down and shape into 30 balls. Place on lightly greased baking sheets. Cover and let rise until doubled (about 30 minutes). Using a sharp knife, cut a cross (or X) on the top of each roll. Beat the water and egg yolk together and brush over rolls. (You will probably have more than you need, discard the unused egg glaze.) Bake at 375-degree F. for 12 to 15 minutes.

Meanwhile, make icing by combining the last four ingredients. Stir until smooth, adjusting sugar and milk to make a mixture that flows easily.

When rolls are baked, cool on wire racks. Drizzle icing over the top of each roll following the lines of the cut cross.

*1 1/2 cups warm skim milk may be substituted for the milk and water in the roll recipe above.

EASTER CROWN BREAD

To decorate this pretty Easter crown, you will need 5 colored eggs but they must be UNCOOKED. Be sure to use non-toxic dyes as you color them.

3 to 3 1/2 cups all-purpose flour (divided use)
1/4 cup granulated sugar
1 package active dry yeast
1 teaspoon salt
2/3 cup warm milk
2 Tablespoons softened butter or margarine
2 eggs
1/2 cup chopped mixed candied fruit
1/4 cup chopped blanched almonds
1/2 teaspoon anise seed

5 uncooked eggs
Non-toxic egg coloring
Vegetable oil

In a large mixing bowl, combine 1 cup flour, sugar, yeast, and salt. Add the milk and butter and beat with an electric mixer for 2 minutes on medium. Add the eggs and 1/2 cup flour and beat on high for 2 minutes.

Stir in the fruit, nuts, and anise seed, mixing well. Stir in enough remaining flour to form a soft dough. Turn out onto a lightly floured surface and knead until smooth and elastic (about 6 to 8 minutes). Place in a greased bowl, turning once to grease the top. Cover with a damp cloth or plastic wrap and let rise in a warm place until doubled in size (about 1 hour).

About 30 minutes before dough has finished rising, color the 5 eggs (leave them uncooked) with non-toxic dyes. When dry, lightly rub them with vegetable oil.

Punch down the risen dough. Divide in half. Roll each half into a 24-inch rope. On a greased baking sheet, loosely twist the two ropes together. Form into a ring and pinch the ends together. Gently split the ropes and tuck the 5 colored uncooked eggs into the openings. Cover and let rise again until doubled (about 30 minutes). Bake in a 350-degree F. oven for 30 to 35 minutes or until a golden brown. Remove from the baking sheet and cool on a wire rack.

HARELESS POTPIES

PIECRUST

2 1/2 cups all-purpose flour
1/2 tsp. salt
1/2 cup frozen sweet butter, cut in small chunks
1/4 cup vegetable shortening
7 to 8 tbsp. ice water

FILLING

2 medium onions, diced
4 celery stalks, diced
2 tbsp. olive oil
1 1/2 cups frozen corn
2 cups frozen baby peas
2 1/2 cups carrots, peeled, chopped and cooked (about 4 carrots)
2 medium potatoes, peeled, cubed and cooked
4 cups diced cooked chicken, turkey or ham
5 tbsp. sweet butter
5 tbsp. all-purpose flour
4 1/2 cups chicken, vegetable or turkey stock
1/2 tsp. pepper
Salt to taste
1 egg, lightly beaten

TO MAKE THE PIECRUST:

In the bowl of a food processor fitted with a metal blade, pulse the flour, salt, butter and vegetable shortening until the mixture resembles a coarse meal. Sprinkle with the ice water and pulse until the dough starts to come together, being careful not to let the dough form a ball. Remove the dough and press it into two disks. Cover with plastic wrap and refrigerate while you make the filling. **TO MAKE THE FILLING:**

In a large saucepan, sauté the onions and celery in the olive oil over medium heat until soft. Add all the vegetables, and the chicken, turkey or ham, and set aside. In a separate saucepan, melt the butter over medium heat. Whisk in the flour and cook for 2 to 3 minutes. Slowly whisk in the stock until the sauce is smooth. Bring to a boil, whisking constantly. Reduce the heat and simmer, stirring occasionally, for 5 to 7 minutes. Add the pepper and salt. Pour the sauce over the meat and vegetables. Then pour the mixture into 10 individual ovenproof bowls or two 9-inch pie pans. Preheat the oven to 400 degrees. Roll out the piecrust on a lightly floured surface. Cover the 10 (or two) pies with the dough. Use a cookie cutter to cut bunnies out of scraps of piecrust. Lightly brush the egg onto the piecrusts and place a bunny on top. Bake for 20 to 40 minutes, or until the crust is browned and the filling bubbles. It's a good idea to place a cookie sheet below the pies to catch any drips. Makes 10 to 12 servings.

ITALIAN EASTER BREAD

3 cups all-purpose flour

1/4 cup sugar

1 pkg. active dry yeast

1 tsp. salt

2/3 cup warm milk (120-130°F)

2 tbsp. butter, softened

7 eggs

1/2 cup mixed candied fruit, chopped

1/4 cup blanched almonds, chopped

1/2 tsp. anise seed

Vegetable oil

1. In a mixing bowl, combine 1 cup flour, sugar, yeast and salt.
2. Add milk and butter; beat 2 minutes on medium.
3. Add 2 eggs and 1/2 cup flour; beat 2 minutes on high.
4. Stir in fruit, nuts and anise seed; mix well.
5. Stir in enough remaining flour to form a soft dough.
6. Turn onto a lightly floured board; knead until smooth, 6-8 minutes.
7. Place in a greased bowl; turn once. Cover and let rise in a warm place until doubled; about 1 hour.
8. If desired, dye remaining eggs (Leave the uncooked); lightly rub with oil.
9. Punch dough down. Divide in half; roll each piece into a 24 rope.
10. Loosely twist ropes together; place on a greased baking sheet and form into a ring. Pinch ends together.
11. Gently split ropes and tuck eggs into openings. Cover and let rise until doubled, about 30 minutes.
12. Bake at 350°F for 30-35 minutes or until golden brown.
13. Remove from pan; cool on a wire rack. Makes 1 loaf.

LEMON CROSS BUNS

Lemony variation of the traditional Easter bun with a tangy marmalade glaze.

12 oz. (350g) strong plain flour
3 oz. (75g) caster sugar
3 oz. (75g) butter
1 tsp. Salt
half a teaspoon of cinnamon
2 eggs, beaten
1 tbsp. Lemon marmalade
half a tsp. Ground cardamom
quarter pint (150 ml.) milk, warmed
2 tsps. Dried yeast
grated rind of 1 lemon

Pre-heat oven to 400F, Gas Mark 6, 204C

Sieve the flour, spices, sugar and salt into a mixing bowl

Rub in the butter and stir in the yeast and lemon rind

Beat in the eggs and milk until and knead to form a soft dough

Place in a greased bowl, cover and leave in a warm place until it has doubled in size.

Knead again until smooth then divide into eight pieces

Shape into rolls, cut a cross on the tops and place on a baking sheet

Cover and leave until the rolls have doubled in size

Brush with egg wash then place in the oven for 15-20 minutes by when they should be a golden brown in colour

Warm the marmalade and brush over the tops of the rolls

Serve while still warm

MAPLE-GLAZED ROAST TURKEY BREAST WITH CORNBREAD STUFFING

1 6 to 6 1/2 lb turkey breast

1 1/2 ts dried sage

1 1/2 ts dried thyme

Freshly ground black pepper

2 TB olive oil

1 1/4 c diced celery -- with leaves

1 c chopped onion

1/2 c chopped fresh parsley

2 TB water, or as needed

2 md Granny Smith apples, cored and diced (about 2 1/2 c)

2 bags (8 ounces each) cornbread stuffing mix

1 cn (14 1/2 ounces) chicken broth

Glaze:

1/3 c maple syrup

3 TB coarse-grained Dijon-style mustard

Remove skin and excess fat from turkey breast. Rinse turkey. Blot dry with paper towels.

In a cup mix sage, thyme, and pepper. Rub 2 teaspoons over turkey breast.

Preheat oven to 375 degrees F.

In large nonstick skillet heat oil over medium heat. Add celery, onion, parsley, and remaining herb mixture. Cook, stirring frequently, until vegetables are slightly softened, 3 to 4 minutes. If skillet gets dry, add a tablespoon or so of water. Stir in apples and another tablespoon water. Cook, stirring, 2 to 3 minutes more.

Spoon into large bowl. Add stuffing mix. In measuring cup add enough water to broth to equal 2 1/4 cups. Add to stuffing. Toss gently to mix. Spoon into roasting pan. If desired, place roasting rack in pan over stuffing. Place turkey breast on rack or directly on stuffing. Cover pan completely with foil.

Roast 1 1/2 hours.

In medium bowl mix glaze ingredients. Remove foil from bird. Spoon about one-third of glaze over breast.

Roast, uncovered, 30 to 40 minutes longer, basting two or three times with remaining glaze, or until instant-read meat thermometer inserted in thickest part of breast registers 165 degrees.

Transfer turkey to platter and stuffing to covered serving dish. Let turkey stand 20 minutes. Carve into thin slices.

Yield: 12 servings

MUSTARD SAUCE FOR HAM

1 (10 oz.) can pineapple tidbits,
drained and juice reserved

2 tbsp. sugar

1 tbsp. cornstarch

1/4 tsp. salt

2 tbsp. mustard

12 maraschino cherries, sliced

Combine reserved juice and enough water to make 1 cup. Combine sugar, cornstarch and salt; stir into reserved juice mixture. Cook, stirring, until thick and clear. Add mustard, pineapple and cherries. Serve hot over ham.

Yield: 20 servings.

PINEAPPLE GLAZED EASTER HAM

1 tbsp. flour
1 (20 oz.) can crushed pineapple, drained
1 tbsp. cornstarch
Big oven cooking bag
12 to 16 lb. fully-cooked ham
1/2 c. apple jelly
2 tbsp. lemon juice
1/8 tsp. ground cinnamon

Shake flour in cooking bag. Place in large roasting pan at least 2 inches deep. Lightly score surface of ham. Place ham in bag. Combine pineapple, jelly, lemon juice, cornstarch and ground cinnamon in saucepan; stir and cook until cornstarch dissolves. Bring to a boil. Simmer 1 minute. Pour sauce over ham in bag. Bake 2 1/2 to 3 1/4 hours.

RAISIN SAUCE FOR HAM

1 1/2 c. raisins
2 tsp. prepared mustard
1/2 tsp. salt
1 tbsp. (or more) vinegar
2 tbsp. cornstarch

Simmer raisins in water to cover for 1 hour. Add mustard, sugar, salt and vinegar. Dissolve cornstarch in small amount of cold water; add to sugar mixture. Bring to a boil, stirring constantly. Serve hot with baked ham.

RESURRECTING ROLLS

3/4 cup warm water

1 large egg

3 cups flour

1 tsp. salt

3 Tbs. sugar

6 Tbs. butter

3 Tbs. dry milk

1-1/2 tsp. yeast

1/2 cup butter

1 cup sugar

1 Tbs. cinnamon

24 marshmallows

Combine first 8 ingredients. Let rise till double. Divide into 24 balls and flatten.

Mix sugar and cinnamon together. Dip rolls in melted margarine, then into sugar mixture. Wrap roll around a marshmallow, covering completely. Dip once more into butter, and again into sugar. Place rolls in a large greased pan and allow to rise till double. (approx. 35 min) Bake at 375 for about 15 minutes, or until done.

Rolls should be completely empty when cooled...like the empty tomb.

ROMANO CHEESE EASTER BREAD

1 cup warm milk (110 degrees F/45 degrees C)

2 (.25 ounce) packages active dry yeast

2 1/2 cups all-purpose flour

6 eggs

1 1/2 cups grated Romano cheese

1 tablespoon butter, softened

In a small bowl, dissolve yeast in warm milk. Let stand until creamy, about 10 minutes. Lightly grease two 9x5 inch loaf pans. **2** In a large bowl, combine the yeast mixture with the flour, eggs, cheese and butter; beat well. Scoop dough into prepared loaf pans. Cover and let rise for 30 minutes, or until nearly doubled. Meanwhile, preheat oven to 350 degrees F(175 degrees C). **3** Bake in preheated oven for 60 minutes, or until loaves are golden brown and sound hollow when their bottoms are tapped. Remove from pans and place on a wire rack to cool. Makes 2 – 9x5 loaves.

DropBooks

DESSERTS & SNACKS:

ALMOND MACAROON NESTS

2 cups all-purpose flour

1 tablespoon baking powder

1/4 teaspoon salt

3/4 cup butter, softened

1 (8 ounce) package cream cheese

1 cup white sugar

3/4 teaspoon vanilla extract

2 cups flaked coconut

2 drops red food coloring

2 drops yellow food coloring

1 cup chocolate coated peanuts

Preheat oven to 325 degrees F (165 degrees C). Grease cookie sheets. Sift together the flour, baking powder and salt, set aside.

In a medium bowl, cream together the butter, cream cheese, and sugar until smooth. Stir in the vanilla, then gradually beat in the dry ingredients. Divide the coconut into three separate containers. Color one portion red, one yellow, and leave one plain. Toss the colored coconut together with the plain. Roll cookie dough into walnut sized balls, roll the balls in the coconut mixture, then place them 2 inches apart onto the prepared cookie sheet. Press 1 candy into the center of each cookie.

Bake for 12 minutes in the preheated oven, then remove from the oven and press 2 more candies into the center of each cookie. Return to the oven to continue baking for another 4 to 5 minutes, until golden brown. Cool cookies on the baking sheet for a few minutes before removing to a wire rack to cool completely. Makes 3 dozen.

BIRD'S NESTS (Peanut Butter)

1 bag Reeses peanut butter chips (10 oz.)

1 TBSP. solid shortening (Crisco)

1 large can (5oz.) LaChoy thin chow mein noodles

1 bag pastel colored M&M peanut candy

Melt entire bag of chips and 1 tbsp. of shortening slowly in microwave or in double boiler on stove top. If using microwave, heat full power in intervals of 30 seconds at a time and then less as chips begin to melt. You want the chips and shortening to be well blended and creamy and hot. DO NOT OVERCOOK!!!

Immediately pour the can of chow mien noodles into the peanut butter mixture and toss lightly to coat noodles. Avoid crunching noodles. Using a spatula can help. Do this quickly, making sure the noodles are evenly coated. Drop by spoonfuls onto WAX PAPER and gently form into the shape of a nest, leaving a hollowed area in the center in which you immediately place three M&M peanut candies for the "birds eggs". Each batch makes approximately 14 nests.

BIRD NESTS II (with White Chocolate)

2 cups chow mein noodles

2 cups crushed cornflakes cereal

16 (1 ounce) squares white chocolate

1/3 cup chocolate covered raisins

Place a sheet of waxed paper or foil on a large cookie sheet. In a large bowl, combine the noodles and the cereal and set aside.

Melt white chocolate or vanilla candy-coating in a double boiler over hot water (or in the microwave). Remove from heat and pour over noodles and cereal.

To form nests, mound 2 tablespoons of the mixture onto the prepared cookie sheet. With the back of a teaspoon, make an indentation in the center of each mound. Press 3 or 4 candies in the center of each "nest". Allow to set at room temperature until firm. Makes 1 ½ dozen.

BIRD NESTS III (WITH JELLYBEANS)

4 cups chow mein noodles

3 cups miniature marshmallows

3 tablespoons butter

30 small jellybeans

Line a cookie sheet with foil and grease with spray-on cooking oil.

Pour noodles into a large bowl. Melt the butter and marshmallows over medium heat, stirring until smooth. Pour marshmallow mixture over noodles, stirring until well coated.

Rub some butter on hands and form noodle mixture into six round balls. Place balls on prepared cookie sheet. With the back of a teaspoon, press the center of each ball to make a hollow indentation.

Let nests set until they are firm. Fill each with small jelly beans. (Other small candies of your choice may be substituted, such as M & M's, small gumdrops, chocolate covered raisins, chocolate covered peanuts, etc.) Makes 6 nests.

Bird Nests IV

1 cup butter, softened

1/2 cup white sugar

2 eggs

2 cups all-purpose flour

2 cups chopped pecans

1/4 cup warm water

3/4 cup shortening

1 teaspoon vanilla extract

1/4 cup butter, softened

4 cups confectioners' sugar

Separate the eggs. Chop the nuts fine.

Cream together 1 cup softened butter and sugar. Add the yolks, and beat well. Add the flour, and mix well.

Make small balls out of dough. Roll balls in egg white, and then in the nuts. Place balls on greased cookie sheets, and press center of cookie with thumb. Bake at 350 degrees F (175 degrees C) for 8 minutes. Press center of cookie again, bake until lightly browned 4 to 6 minutes. Cool cookies on racks.

To make frosting, begin by blending the water, shortening, vanilla, and 1/4 cup softened butter or margarine together thoroughly. Slowly add confectioners' sugar, and mix until smooth and creamy. More water may be needed to make desired consistency. Makes 3 dozen.

BIRD NEST CUPCAKES

Your favorite cupcake mix

Your favorite frosting mix

Long strand coconut

jelly beans (pastel Easter colors)

Bake your cupcakes. When cool frost with white or chocolate frosting. Decorate with coconut around the outside circle of cupcake. Place colored jelly beans in center. Coconut can be toasted if you prefer a brown nest!

BUNNY COOKIES

1 1/4 cups white sugar

2/3 cup shortening

2 eggs

3 1/2 cups all-purpose flour

1/2 teaspoon salt

2 teaspoons baking powder

2 1/2 teaspoons orange zest

1 tablespoon orange juice

1/4 cup cinnamon red hot candies

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl, cream together the sugar and shortening. Add eggs and beat until smooth. Stir in the flour, baking powder, and salt until well blended. Mix in the orange juice and orange zest.

On a lightly floured surface, roll out the dough to 1/4 inch thickness. Cut out rabbit shapes with a cookie cutter. Place rabbits onto an unprepared cookie sheet and place the cinnamon candies onto them for eyes. Bake in the preheated oven for 8 to 10 minutes. Frost if desired. Makes 3 to 4 dozen.

BUNNY SALAD

4 salad plates
1 head lettuce
8 almonds
Maraschino cherries
Marshmallows
1 can pears

Shred lettuce, make a bed of lettuce on each plate and place 1/2 pear, the round side up, in the center of each bed of lettuce. Insert 2 almonds in the narrow end of the pear for the ears. Slice a cherry in half and cut each half into 3 parts. Insert the cherries to look like the eyes and nose of the bunny. Cut marshmallows to look like tail.

CARROT CAKE

3 eggs
1 1/4 cups corn oil
1 1/3 cups packed brown sugar
2 tsp. baking soda 2 tsp. cinnamon
1/2 tsp. salt
2 cups all-purpose flour
1 8-oz. can crushed pineapple in natural syrup
1/3 cup shredded coconut
1 cup coarsely chopped walnuts
3 cups grated carrots (about 4 carrots)

Preheat the oven to 350 degrees. Grease and flour a 13-by-9-by-2-inch pan. In a large bowl, beat the eggs, oil and brown sugar until well blended. In a separate bowl, sift the baking soda, cinnamon, salt and flour, then gradually add it to the egg mixture; do not over mix. Add the pineapple and syrup, coconut, walnuts and carrots, and beat well. Pour the batter into the prepared pan and bake for 45 to 55 minutes, or until a toothpick inserted in the center of the cake comes out clean. Cool in the pan for 10 to 15 minutes. Invert onto a cooling rack and cool completely. Serves 12 to 14.

CATHEDRAL WINDOWS

4 egg yolks

1 cup butter

1 cup white sugar

1 egg

3 cups all-purpose flour

1/4 teaspoon salt

1/4 teaspoon orange zest

1 cup candied mixed fruit, chopped

1 cup candied cherries

To hard cook the egg yolks, separate eggs, and slip the yolks into enough hot water to cover them. Cook just below the boiling point until firm, about 5 to 8 minutes.

In a medium bowl, cream butter and sugar until light and fluffy. Beat in the egg, mashed yolks and orange zest. Stir in the flour and salt until well blended, then stir in the candied fruit and cherries. Divide dough in half and shape into rolls 1 1/2 inches in diameter. Wrap in foil or plastic and chill for at least 2 hours.

Preheat oven to 300 degrees F (150 degrees C). Grease baking sheets.

Unwrap rolls of dough and slice into 1/4 inch slices. Place 1 inch apart on the prepared cookies sheets.

Bake for 8 to 10 minutes in the preheated oven. Cookies should be set, but not browned. Remove from baking sheets to cool on wire racks. Makes 5 dozen.

CHERRY NUT EASTER EGG

1/2 cup milk

1/2 stick butter or margarine

2 pkg. (3 oz. each) vanilla pudding and (not instant)

1 (9 oz.) jar maraschino cherries

1 cup pecans or walnuts, finely chopped

1 to 2 lb. confectioners' sugar

1 lb. chocolate, melted

1. Cut cherries in half; drain well on paper towels.
2. Cook milk, butter and pudding in a medium saucepan on low heat until well blended and thick.
3. Remove from stove and add cherries, nuts and enough sugar to make a thick consistency.
4. Form the mixture into 8 to 10 egg shapes with hands coated in butter.

5. Place on wax paper covered cookie sheet. Chill several hours until firm.
6. Melt chocolate being careful not to scorch it. Frost egg with melted chocolate.
7. Decorate with a buttercream icing.

CHOCOLATE CARROT CAKE

Yield: 6 Servings

1 1/2 c Finely grated carrots
3/4 c Granulated sugar
1/2 c Canola oil
1 c Boiling water
1 1/2 c Wholewheat flour
1/2 c Unsweetened cocoa powder
1 ts Cinnamon
1 1/2 ts Baking powder
1/2 ts Salt

Pre-heat oven to 350 degrees F.

In a large bowl, combine carrots, sugar & oil. Pour water over the mixture.

In a separate bowl, combine the rest of the ingredients. Add to the carrot mixture & mix well. Pour into a lightly oiled & floured 8" square pan.

Bake for 35 minutes.

DropBooks

CHOCOLATE COVERED EASTER EGGS

2 lbs. Confectioners' sugar

1 stick oleo

8 oz. cream cheese

Coating:

1 pkg. chocolate chips

1 cake paraffin wax

1. Soften oleo to room temperature.
2. Cream together oleo and cream cheese.
3. Add confectioners' sugar and any additional flavorings.
4. Shape into eggs.

5. Place on cookie sheet lined with waxed paper.
6. Chill in refrigerator at least 2 hours or overnight.
7. Coat with chocolate. Melt together in top of double boiler. Dip eggs into chocolate mixture to coat. Makes 2 dozen.

CHOCOLATE COVERED MARSHMALLOW EGGS

flour
hard boiled egg
2 envelopes unflavored gelatin
1 tablespoon cold water
1 cup boiling water
2 cups sugar
1/2 teaspoon vanilla
1 box vanilla wafers
2 (8 ounce) chocolate bars and half a stick paraffin or dipping chocolate

Fill four 9 x 13 inch pans with flour and use the egg to make egg impressions in the flour. Dissolve gelatin in cold water (to soften) then stir in boiling water. Add 2 cups sugar and vanilla; whisk until soft peaks form. Spoon immediately into egg impressions and lay a vanilla wafer on top (curved side down). Let set. Melt chocolate and wax. Shake flour from marshmallow egg and dip in chocolate. Lay on waxed paper. Allow to set. Decorate with colored frosting if desired

CHOCOLATE CREAM EASTER EGGS

1 package white frosting mix
5 tablespoons soft butter
3 tablespoons flour
2 tablespoons hot water
1/2 cup chopped candied fruit or 1/2 cup chopped nuts (optional)
1 package chocolate fudge frosting mix

Combine frosting mix with soft butter, flour, water and if desired, chopped fruit or nuts. Knead 20-30 times on board lightly dusted with confectioners sugar. Divide and shape into 8 eggs; chill. Coat eggs with Chocolate Fudge Frosting mix by dipping egg into frosting, ending with a swirl on top. Keep frosting mix over hot water while dipping the eggs. Decorate with white frosting mix tinted with pastel colors.

CHOCOLATE EASTER CREAM-FILLED EGGS

1 cup butter, softened

1/2 tsp salt

4 tsp vanilla

1 can sweetened condensed milk

10 cups icing sugar

Brown Sugar, for dusting

1 tsp. yellow food coloring

1 lb. semisweet chocolate

Beat butter, salt and vanilla until fluffy. Add sweetened condensed milk, and beat in icing sugar. Blend until stiff.

Dust with brown sugar. Knead until smooth.

Set aside about 2/3 of mixture.

To the remaining mixture add yellow food coloring. Blend in well.

Divide yellow and white into 16 or 24 pieces. Shape yellow into ball, mould white around yellow to form an egg shape. Dry at room temperature on paper towels for 24 hours.

Melt chocolate in double boiler and dip eggs in chocolate.

Cool to room temperature and then refrigerate after cool.

CHOCOLATE EGGS

1 large egg

1 needle

100g plain or milk chocolate

1 egg cup

1 small jug

sugar flowers or white icing

Use the needle to make a fairly big hole in the top of the egg. Shake out the yolk and white into a bowl to cook later.

Melt the chocolate in a small pan set in a larger pan of boiling water. Pour the melted chocolate into the jug.

When the emptied egg has dried out, support it in an egg cup and pour the melted chocolate through the hole.

Leave the egg in a cool place to harden, then break open the shell.

You can decorate the chocolate egg with sugar flowers stuck on with more melted chocolate, or with swirls of white icing squeezed through an icing nozzle.

CHOCOLATE NEST CAKE

6 oz Soft Margarine

6 oz Caster Sugar

3 Eggs, Beaten

6 oz Self-Raising Flour

Grated Rind and juice of 1 lemon

2 oz Plain Chocolate

The Decoration:

4 oz Slightly Salted Butter

8 oz Icing sugar, Sifted

4 oz Plain chocolate

3 tb Apricot Jam

4 lg Cadbury's Flake Bars

8 oz Cadbury's Mini-eggs

Preheat oven to 375 degrees F.

Put margarine, caster sugar, eggs and self-raising flour in a bowl. Combine ingredients, then beat well until mixture is light in colour and texture. Stir in orange rind and half of the juice.

Break up chocolate for cake. Place on a plate over a pan of simmering water until completely melted. Stir chocolate through cake mixture so that it is streaked. turn mixture into a greased 9 inch ring tin and spread level.

Bake cake in preheated oven for 30 minutes until spongy to touch. Turn on to a wire tray and leave to cool. Beat butter until soft, then gradually beat in icing sugar and remaining orange juice.

Melt chocolate for decoration, as before, and beat into buttercream to make a smooth mixture. Split cake in half. Spread both halves with jam and sandwich back together.

Place cake on a plate and, using a small palette knife, spread chocolate buttercream over surface, leaving it rough in appearance.

Using a sharp knife, cut flake bars into long pieces and arrange over cake to give a nest effect. Fill centre of cake with Mini-eggs.

COCONUT CREAM EASTER EGGS

3 lb. confectioners sugar

7 oz. flakes coconut

1/8 lb. melted butter

6 oz. evaporated milk

2 lb. melted semi-sweet chocolate

1/2 block paraffin wax

Wax paper

Cream sugar, coconut, butter and milk together. Shape into candy egg shape and chill. Add chilled, melted

chocolate and paraffin wax in double boiler. Dip chilled eggs into chocolate and cool on wax paper. HAPPY EASTER!! NOTE: Chocolate is VERY hot - not suggested for preparing by young children.

COCONUT EASTER EGGS

3 oz Cream cheese, softened

1/2 ts Vanilla

1 lb Confectioners sugar

1/4 c Flaked coconut

Dash salt

1 lb Chocolate, melted

Combine cream cheese and vanilla in bowl. Gradually add confectioners sugar, coconut and salt. Mix to consistency that can be easily handled, adding more confectioners sugar if necessary.

Form candy into eggs; set aside for about an hour.

Dip into chocolate; let set until firm.

COCONUT LAMB CAKE

1 (18.25 ounce) package white cake mix

1 egg white

3/4 cup white sugar

1 pinch salt

3 tablespoons water

1 teaspoon light corn syrup

1/2 teaspoon vanilla extract

1 cup flaked coconut

Preheat oven to 450 degrees F (230 degrees C). grease and flour a lamb mold. Prepare cake mix as directed on the package.

Pour batter into the face half of well-greased lamb mold. cover with back of mold and wire or tie mold together. Place mold face down on baking sheet.

Bake for 15 minutes at 450 degrees F (230 degrees C). Reduce heat to 350 degrees F (175 degrees C) and bake 35 minutes longer.

Remove mold from oven and remove the back of the mold. Allow lamb to cool in face half of mold for about 5 minutes. Loosen cake from sides of mold and remove carefully. Stand lamb cake upright on cake rack until cool. When cool, frost with snow frosting and cover with coconut.

To make Snow Frosting: In the top of a small double boiler, Combine egg white, sugar, dash of salt, water and light corn syrup. Beat with rotary egg beater about 1 minute or until thoroughly mixed. Cook over rapidly boiling water, beating constantly with rotary egg beater 4 minutes, or until frosting will stand in stiff peaks. Remove from boiling water, add 1/2 teaspoon vanilla and beat 1 minute, or until thick enough to spread. Makes 1 cake.

COOL 'N EASY EASTER PIE

2/3 c Boiling water

1 pk (4-serving size) Jell-o, any flavor

1/2 c Cold water

Ice cubes

8 oz Cool Whip whipped topping, Thawed

1 Ready-made Graham Cracker Pie Crust (6oz)

Stir boiling water into gelatin in a large bowl for 2 minutes or until completely dissolved. Mix cold water and ice to make 1 1/4 cups. Add to gelatin, stirring until slightly thickened. Remove any remaining ice.

Stir in whipped topping with wire whisk until smooth. Refrigerate 10 minutes until mixture will mound.

Spoon into crust. Refrigerate 4 hours or until firm.

Garnish with additional whipped topping and jelly beans, if desired. Store leftover pie in refrigerator.

CREAMY EASTER EGGS

3 tbsp. invert sugar (you can buy invert sugar at cake and decorating stores. This is excellent for making Easter eggs but you can also make candy bars by patting candy into a square on waxed paper, cutting into bars and dip in chocolate.)

1/3 cup candied fruit, chopped (cherries and pineapple)

1/3 cup walnuts or pecans, chopped

3 cups sugar

2 tbsp. light corn syrup

1 dash salt

1/2 cup water

1/2 tsp. vanilla extract

1 cup plus 2 tbsp. marshmallow cream

Dipping chocolate

1. In a small saucepan, combine invert sugar, fruit and nuts.
2. Stir and boil for 2-3 minutes; drain, reserving liquid.
3. Combine liquid, sugar, corn syrup, salt and water in a 2-quart saucepan. Cover tightly and bring to a boil.
4. Uncover and place a candy thermometer in pan; cook to 250°F.
5. Pour candy out on a marble slab and cool to lukewarm.
6. Work candy with spatula until it is opaque.
7. Add vanilla and marshmallow creme.
8. Continue to paddle candy until creamy.
9. Add prepared fruit and nuts; knead into candy.
10. Form into egg shapes and let stand a couple of hours.
11. Dip in chocolate. Makes 16 servings.

DropBooks

EASTER ALMOND PUDDING

1 oz. Unsalted Butter
1 cup Milk
1 cup Heavy Cream
1 blade of Mace
1 piece of Cinnamon Stick
Grated Rind of 1 Lemon
3 oz. Caster Sugar
6 oz. fine Breadcrumbs
4 oz. Almond Biscuits (Cookies), crushed
4 oz. ground Almonds
½ tsp. Nutmeg
Pinch of Salt
4 Eggs, slightly beaten
1 to 2 Tbs. Candied Peel
1 to 2 Tbs. Currants

Pre-heat oven to 375-F or 190-C degrees, Gas Mark 5. Lightly butter a gratin or glass casserole dish and reserve. In a saucepan over medium-high heat, bring the milk and cream to the boil. Reduce the heat and add the mace, cinnamon, lemon rind, and sugar; stir well and simmer for about 10 minutes. Place the breadcrumbs and the crushed almond cookies in a mixing bowl. Pour the milk mixture through a sieve and stir in the ground almonds. Mix thoroughly. Leave the mixture to cool a bit, then add the nutmeg and salt. Combine a few tablespoons of the

mixture with the slightly beaten eggs to temper and add to the mixture along with the candied peel and currants; blend well. Bake for about 45 minutes. Let cool before serving with cream. Refrigerate any remaining pudding. Serves 4 to 6.

EASTER BASKETS AND BUNNIES CUPCAKES

2 cups sugar
1-3/4 cups all-purpose flour
3/4 cup HERSHEY'S Cocoa or HERSHEY'S Dutch Processed Cocoa
1-1/2 teaspoons baking powder
1-1/2 teaspoons baking soda
1 teaspoon salt
2 eggs
1 cup milk
1/2 cup vegetable oil
2 teaspoons vanilla extract
1 cup boiling water
CREAMY VANILLA FROSTING (recipe given above) 3-3/4 cups (10-oz. pkg.) MOUNDS Sweetened Coconut Flakes, (tinted) * Suggested garnishes (marshmallows, HERSHEY'S MINI KISSES Chocolate, licorice, jelly beans)

1. Heat oven to 350°F. Line muffin cups (2-1/2 inches in diameter) with paper bake cups. 2. In large bowl, stir together sugar, flour, cocoa, baking powder, baking soda and salt. Add eggs, milk, oil and vanilla; beat on medium speed of electric mixer 2 minutes. Stir in boiling water (batter will be thin). Fill muffin cups 2/3 full with batter. 3. Bake 22 to 25 minutes or until wooden pick inserted in center comes out clean. Cool completely. Prepare CREAMY VANILLA FROSTING; frost cupcakes. Immediately press desired color tinted coconut onto each cupcake. Garnish as desired to resemble Easter basket or bunny. About 33 cupcakes.

EASTER BLUEBERRY SALAD

1 lg. pkg. black cherry Jello
2 c. boiling water
303 can blueberries
15 oz. can crushed pineapple
1/2 c. chopped walnuts
1 pt. pkg. Dream Whip (one pkg.)

Mix Jello with boiling water. Drain blueberries and add juice to Jello. Cool. Set aside 3/4 cup Jello and juice; add blueberries, pineapple and nuts to Jello. Refrigerate until well set. Mix Dream Whip as directed on box, then slowly add the cooled 3/4 cup Jello and juice to Dream Whip. Continue beating until lavender in color; top salad.

EASTER BUNNY CAKE

1 (18 ounce) package Carrot Cake Mix

1 cup water

1/2 cup vegetable oil

3 eggs

1 (12 ounce) can Soft Whipped Fluffy White Frosting, ready to spread

1 cup flaked coconut

construction paper

jelly beans or small gumdrops

1 cup flaked coconut

green food color

Preheat oven to 350 . Grease (or lightly spray with cooking spray) bottoms only of two 8-inch or 9-inch round pans. Beat cake mix, water, oil and eggs in large bowl on low speed 30 seconds. Beat on medium speed 2 minutes. Pour into pans.

Bake 8-inch pans 25 to 30 minutes, 9-inch pans 22 to 27 minutes. Cool 10 minutes; remove from pans. Cool completely, about 1 hour. Reserve one layer for another use or to make a second bunny. Cut 1 layer in half. Put halves together with frosting to form body. Place cake upright on cut edge on tray.

Cut out a notch about one-third of the way up one end of body to form head (small end) as shown in diagram. Attach half of cutout piece for tail with toothpicks. Frost with remaining frosting, rounding body on sides. Sprinkle with 1 cup coconut. Cut ears from construction paper; press into top. Use jelly beans for eyes and nose.

Shake 1 cup coconut and 3 drops food color in tightly covered jar until evenly tinted. Surround bunny with tinted coconut. Add additional jelly beans if desired. Store loosely covered.

EASTER BUNNY PATCH CAKE

Yield: 12 servings

1 10 3/4 oz. pk frozen pound

Cake, thawed, cut into 10

Slices

1 21 oz. can any pie filling

1 12 oz tub whipped topping,

Thawed

1 c Shredded coconut

Green food coloring

Jelly beans and asst. Easter Decorations.

Line bottom of 12x8 inch baking dish with cake slices. Top with pie filling and all of the whipped topping. Refrigerate 1 hour or until ready to serve.

Tint coconut pale green with food coloring. Sprinkle over center of whipped topping.

Decorate with Easter candies and decorations.

EASTER CAKE

1/2 cup water

1 1/2 cups white sugar

12 eggs

1 teaspoon salt

1 teaspoon cream of tartar

2 cups cake flour

1 teaspoon almond extract

1 teaspoon orange extract

1. Preheat oven to 350 degrees F (175 degrees C).
2. In a saucepan over medium heat combine the water and the white sugar, boil until mixture spins a thread approximately 225 degrees F (110 degrees C).
3. Beat egg whites, salt and cream of tartar until light and fluffy but not stiff. Add hot syrup slowly to egg whites, beating until cool.
4. Beat egg yolks until thick and lemon colored. Stir 1/3 cup of the egg whites into the beaten egg yolks.
5. Sift 1 cup flour over the egg whites and gently fold in. Add almond flavoring.
6. Sift remaining flour over egg yolks and fold in orange flavoring. Spoon egg white batter and egg yolk batter alternately into one ungreased 9 inch tube pan.
7. Bake at 350 degrees F (175 degrees C) for 1 hour. Once cool frost with yellow tinted Seven Minute Frosting.

SEVEN MINUTE FROSTING:

2 egg whites

1 1/2 cups white sugar

1/3 cup cold water

1 1/2 teaspoons light corn syrup

1 teaspoon vanilla extract

Put egg whites, sugar, water and syrup in top of double boiler. Beat until mixed well. Place over rapidly boiling water. Beat constantly with electric beater while it cooks for 7 minutes or until it will stand in peaks when beater is raised. Remove from heat. Add vanilla. Beat. Fills and frosts 2 layer cake, 8 or 9 inch.

EASTER COOKIES

3/4 c Butter; softened

3/4 c Sugar

3 Egg yolks

4 ts Orange Juice

2 tb Milk

3/4 c Currants

4 c All-purpose flour

1 pn Salt

Easter Cookie Glaze

1 Egg white; lightly beaten

2 tb powdered sugar

Food Coloring (optional)

Preheat oven to 350 F (175 C). Grease several baking sheets with butter.

In a large bowl, beat butter with sugar until creamy. Beat in egg yolks, orange juice, and milk. Add currants.

Sift flour and salt into bowl; mix in to form a fairly stiff dough. Knead lightly on a floured surface until smooth.

Roll out to 1/8-inch thickness. Using a round 2-1/2-inch-fluted cookie cutter, cut out circles from dough; place on prepared baking sheets. Knead and roll out trimmings; cut out more circles. Continue until dough is used up.

Bake cookies 10 minutes. Remove from oven.

Brush cookies with egg white mixture; sprinkle lightly with powdered sugar.

Return to oven for about 5 minutes longer or until lightly browned.

Remove from baking sheets to wire racks; cool. Store in an airtight container.

Easter Cookie Glaze:

Mix together the egg and powdered sugar. Add a few drops of food coloring, if desired

EASTER CUPCAKES

Want to make a hit? For holiday, birthday or any occasion you can think of, make your favorite cupcakes and then...buy any design of stickers. Cover the sticky side with colored paper or just a white piece of a page. Either

cover the whole picture with Saran wrap and place directly on previously frosted cupcakes or make sure the picture has a pretty stiff back, glue or scotch tape a toothpick to the back of the picture and insert in the cupcake.

There are a multitude of stickers out there. Look around and have fun.

EASTER DREAM BAR COOKIES

1 c margarine
1 c brown sugar
1 ea egg
2 c flour
1 ts vanilla
12 oz chocolate morsels
1 c nuts, chopped

Mix together margarine, brown sugar and egg, Add flour and vanilla. Mix well, and spread on a large well greased cookie sheet.

Bake at 350 degrees for 15-20 minutes. (until lightly browned)

Melt chocolate morsels, spread on top of baked mixture. Sprinkle chopped nuts on top of chocolate, pressing with spatula into chocolate so the nuts will not fall off when cutting.

When cooled cut into 1-inch squares. Makes 8 dozen 1 inch squares.

EASTER EGG CANDIES

Yield: 5 Servings

1 lb Confectioners sugar
2 tb Water
1 tb Light corn syrup
1 tb Butter; softened
1 ts Vanilla
1/4 ts Salt
1/4 ts Almond extract
1 pn Cream of tartar
1 1/3 c Flaked coconut

-----Chocolate Coating-----

8 Squares semi-sweet chocolate

Combine sugar, water, corn syrup, butter and vanilla. Add the salt, almond extract and cream of tartar. This mixture will be crumbly. Add the coconut.

Shape into eggs (whatever size you want). Melt the chocolate in a double boiler over low heat. Cool a little and then frost the Easter eggs.

EASTER EGG SALAD

1 3-oz. package of gelatin-- any flavor
1 teaspoon lemon juice
1/2 cup finely chopped celery and carrots
12 egg shells
Lettuce
Mayonnaise

Mix gelatin in bowl according to package instructions. Add the lemon juice and vegetables; stir.

Using raw eggs, break the shells very carefully, so that just the tip of the shell is broken when the egg is removed. Dry the shells, then pour the fruit salad into the opening. Cover the hole with cellophane or adhesive tape, and set into custard or muffin cups. Chill until the gelatin is firm (overnight if possible). Then break away the egg shell, place on lettuce, and top with mayonnaise.

EASTER EGGS

2 boxes powdered sugar

2 sticks butter or margarine

1 tsp. salt

1 small can Carnation milk

1 pkg. chopped nuts

1 small jar maraschino cherries, drained

1 cup coconut

1 can crushed pineapple, well drained

1 pkg. (12 oz.) chocolate chips

1. Mix sugar, butter, nuts, cherries, pineapple and coconut.
2. Add salt.
3. Add milk to stick together, but not runny.
4. Shape and allow to dry.
5. Melt chocolate chips in double boiler. You can add paraffin to chocolate chips to make chocolate shiny.
6. Dip shaped egg into melted chocolate and set out to dry. (Tupperware Pastry Sheet very helpful here.)
7. When chocolate is set, eggs can then be personalized and decorated with icing.

EASTER FRUIT CAKE

14oz (400g) mixed dried fruit
6oz (150g) glace cherries (quartered)
4oz (100g) dates, chopped
4oz (100g) butter
6oz (150g) dark brown soft sugar
half a tsp. of bicarbonate of soda
1 tsp. mixed spice
half a pint (285ml milk)

12oz (350g) self raising flour
pinch of salt
2 eggs, well beaten
tbsp. apricot jam
8oz (225g) ready to roll white icing
9oz (250g) white marzipan
a little icing sugar (sifted)
2-3 drops each of pink and green food colorings

Place the fruits, spice, sugar, milk and bicarbonate of soda into a large pan. Bring to the boil then simmer for 5 minutes. Allow to cool to blood-heat. Sift the flower and salt and stir into mixture with the eggs. Turn into a greased double-lined 8in (20cm) cake tin. Smooth the surface and hollow out center slightly. Heat oven to 325F, Gas Mark 3, 170C and bake cake in the center for 45 minutes then at 300F, Gas Mark 2, 150C for about a further 50 minutes. To see if the cake is cooked a skewer pushed into the middle should come out clean. Cool the cake in its tin then transfer to a wire rack and remove greaseproof paper. Spread top of cake with jam. Using a little icing sifted icing sugar, lightly knead the icing, then roll out to fit just inside cake top. Trim round quarter inch (5mm) from the edge to allow for pink marzipan. Cut marzipan into three pieces. Colour first piece pink and knead thoroughly. Measure circumference of cake with string then roll pink marzipan by hand to the same length. Lift on to cake, pressing neatly to the white icing edge then trim ends and join. Colour second piece green, roll out to the same length. Roll out third piece likewise and twist them together. Lay twist around cake, just inside pink roll then trim ends and join. Tie a ribbon or fix a cake band around cake.

EASTER GRAIN PIE

2 (9 inch) unbaked pie crusts

5 cups water

1/2 cup whole wheat berries

6 eggs

1 cup white sugar

1 (8 ounce) package mixed candied fruit

1 1/2 pounds ricotta cheese

1 teaspoon vanilla extract

1/2 teaspoon ground cinnamon

1 teaspoon grated lemon rind

2 teaspoons grated orange rind

1 tablespoon shortening

1 teaspoon salt

2 tablespoons confectioners' sugar for dusting

1. Bring water to a boil in a large saucepan. Pour in wheat and allow to boil 40 minutes. As wheat is cooking, beat eggs in a large bowl while gradually adding 1 cup

sugar to eggs. Mix in fruit, ricotta, vanilla extract, cinnamon, lemon rind, and orange rind.

2. When wheat is ready, drain in a colander and rinse with warm water. Place 3/4 cup of cooked wheat in a small bowl, and mix in shortening and salt. Stir until shortening is melted, then stir wheat mixture into ricotta mixture.

3. Preheat oven to 375 degrees F (190 degrees C).

4. Line two 9 inch pie pans with pastry. Cut remaining pastry into strips for tops of pies. Spoon half of filling into each pan. Cover with pastry strips to form lattice tops. Crimp edges.

5. Bake in preheated oven for 45 minutes, until crust is golden brown. Sprinkle each pie with 1 tablespoon sugar and allow to cool at room temperature. Chill overnight before serving. Store any leftovers in refrigerator. Makes 2 – 9 inch pies.

EASTER HUNT PIE

1 (6 oz.) Keebler ReadyCrust Graham Cracker Crust

1 (8 oz.) package cream cheese , softened

1 can (14 oz.) Eagle Sweetened Condensed Milk (Not evaporated Milk)

3/4 cup cold milk

1 pkg. (4-serving size) instant vanilla flavor pudding and pie filling

1-1/2 cups non-dairy whipped topping, thawed

16 mini chocolate eggs or other holiday candy

1. In large bowl beat Cream Cheese until fluffy.
2. Gradually beat in condensed milk until smooth.
3. Add milk and pudding mix; beat on low speed until smooth.
4. Spoon half of filling into crust.
5. Place chocolate eggs evenly over filling. Top with remaining filling.
6. Chill 3 hours. Makes 8 servings.

For young Children ... use Holiday marshmallow Candies or other soft Candies !

EASTER LAMB CAKE

1 cup butter

2 cups white sugar

1 cup water

3 1/2 cups all-purpose flour

2 1/2 teaspoons baking powder

1 teaspoon vanilla extract

4 egg whites

1/2 teaspoon salt

1. Cream butter and sugar; add water. Mix flour, baking powder and salt; fold into creamed mixture. Mix well; stir in vanilla. Beat egg whites until stiff and fold into batter.

2. Spread batter evenly in a greased and floured lamb mold (cast iron if you have one or tin). Bake at 350 degrees F (175 degrees C) for 45 to 50 minutes. Makes 20 servings.

EASTER LEMONADE DESSERT

1 env. unflavored gelatin

1 (6 oz.) can frozen lemonade concentrate

1 (10") tube angel food cake

1/2 c. sugar

2 beaten eggs

Dash of salt

1/4 c. water

1 (14 1/2 oz.) can evaporated milk

Chill evaporated milk and whip. Mix gelatin, sugar and salt. Add eggs and water. Cook and stir until gelatin dissolves, remove from heat. Stir in lemonade concentrate and chill until partially set. Fold in whipped milk. Rub brown crumbs off cake and break into bite size pieces. Cover bottom of 10" tube pan with thin layer of gelatin mixture. Loosely arrange 1/3 of cake pieces on top. Pour 1/3 of remaining gelatin and repeat process. Chill until firm.

12 servings.

EASTER NEST TREATS

12 oz. butterscotch chips

1/2 c. peanut butter

1 c. Spanish peanuts

5 oz. Chinese noodles

Melt butterscotch chips, add peanut butter and blend. Add peanuts and Chinese noodles and blend well. Form into nests on waxed paper and cookie sheet. Cool in refrigerator. Add jelly beans, M & M's or candy of your choice.

EASTER NESTS

1lb. Pastry (any kind)
10ozs margarine
White of two eggs
Any jam without stones
Little sugar
Marzipan

Roll out pastry and cut into rounds to fit your patty tins. Put a little rice in them so that the pastry doesn't rise too much. Bake until a nice golden brown, then take cases out of patty tin. Shake out the rice and put some jam in each. Take the whites of two eggs and beat into a stiff froth. Add a little sugar to the meringue and put in the cases to line them like nests. Take the marzipan and shape like eggs, roll them in cocoa and put them in nests.

EASTER PARTY CAKE

1/4 cup butter

1/4 cup shortening

1 cup white sugar

1 3/4 cups sifted cake flour

2 1/2 teaspoons baking powder

1/3 cup milk

1 teaspoon vanilla extract

1/2 teaspoon almond extract

5 egg whites, stiffly beaten

1 cup white sugar

2 tablespoons water

1/2 teaspoon vanilla extract

1/8 teaspoon cream of tartar

2 egg whites

2 drops red food coloring

1/2 cup candy-coated milk chocolate eggs

1 cup flaked coconut

4 drops green food coloring

1. Cream butter or margarine and shortening. Add 1 cup sugar gradually, beating until mixture resembles whipped cream.
2. Sift flour and baking powder together 3 times; add to creamed mixture alternately with milk. Stir in 1 teaspoon vanilla extract and almond extract. Fold in stiffly beaten egg whites carefully. Pour batter into two greased 8 inch round pans.
3. Bake for 20 to 30 minutes at 375 degrees F (190 degrees C). Cool layers on wire racks.
4. To Make Boiled Icing: Place 1 cup sugar, water, 1/2 teaspoon vanilla, cream of tartar, 2 egg whites, and red food colouring in top of double boiler. Cook, beating constantly, until frosting is thick and creamy.
5. Frost cake with icing. Make a nest of green coconut on top of cake, and fill nest with candy eggs. Sprinkle a border of coconut around base of cake. Makes 15-20 servings.
6. To make green tinted coconut, Place coconut in a large plastic bag, put a few drops of green food color in the bag and shake until desired consistency is achieved. Makes 1 – 8 inch layer cake.

EASTER PEANUT BUTTER EGGS

2 eggs, well beaten

1/8 tsp. salt

1-1/2 to 2 cups peanut butter

4 to 5 cups powdered sugar

1 tsp. vanilla

1 Hershey chocolate bar

1 pkg. (6 oz.) chocolate chips

1. Mix the eggs, salt, peanut butter, sugar and vanilla in order listed.
2. Form dough into egg shapes.
3. Melt the chocolate bar and the chocolate chips in a double boiler.
4. Dip egg shapes into chocolate mixture. Arrange on waxed paper until set.

EASTER RABBIT COOKIES

1 cup butter or margarine
1 1/2 cups of sugar
3 eggs
3 cups of sifted flour
3 teaspoons baking powder
1 teaspoon milk
2 teaspoons of vanilla

1. Cream the butter and sugar. Add the eggs and beat well.
2. Sift the dry ingredients and add them to the creamed mixture.
3. Add the milk and the vanilla and chill the dough for an hour.
4. Roll the dough out.
5. Dip a rabbit-shaped cookie cutter into flour and cut the cookies.
6. Place them on a greased baking sheet, and bake for 15 minutes at 180 degrees celsius.

EASTER RICE PUDDING

10 or 12 eggs
1 1/2 c. sugar
1 tsp. salt
1 tsp. vanilla
1 tsp. lemon juice
1 1/2 c. cooked rice
4 c. milk
1/2 c. melted butter

Beat eggs well. Add sugar and beat until creamy. Add vanilla, salt and lemon juice. Beat in cooked rice and melted butter then add and beat in milk. Pour ingredients into greased baking dish and bake 350 degrees for about 1 hour or until firm.

EASTER TRIFLE

This delicious trifle full of fruits and liqueur serves six although it's almost too good to share

15 oz. (425g) can black cherries, drained and pitted
one and a quarter pints (750 ml) fresh milk
7 fl. oz. double cream, whipped
4 tbsp. cherry brandy
4 tbsp black cherry jam
5 oz. (150g) Madeira cake, cut into 8 slices
1 chocolate flake, crumbled
3 tbsp. (45 ml) custard powder
1 oz. (25g) caster sugar
walnut halves and mini Easter eggs to decorate

Spread 4 slices of the Madeira cake with jam then sandwich together with the remaining slices

cut into cubes and place in a trifle dish

Sprinkle with the cherry brandy

Top with chocolate flake and cherries

Mix the custard powder with the sugar and a little milk

Heat remaining milk until it boils then stir in the custard powder and cook until it thickens, stirring continuously

Leave the custard to cool then pour gently over the trifle

Top with the cream then decorate with walnut halves and mini Easter eggs

EASTER WHITE CHOCOLATE & LIME CHEESECAKE

Yield: 10 Servings

6 White chocolate squares
6 oz Soft lady fingers
2 pk Philadelphia cheese (2x250g)
1 c Sugar
1/4 c Lime juice
1 Gelatine env. unflavored
2 ts Lime peel, fine grated
1 c Whipping cream, whipped
Strawberries
Lime slices

Melt chocolate.

Halve lady fingers lengthwise. Line bottom and sides of an 8 1/2-inch springform pan with ladyfingers, rounded sides facing out.

Beat cream cheese on lowest speed of electric mixer until smooth. blend in sugar and chocolate; mix well.

Sprinkle gelatine on top of lime juice in saucepan. Let stand 5 minutes to soften.

Stir mixture over low heat until gelatine is dissolved. Blend warm gelatine and lime peel into cheese mixture.

Fold cheese mixture into whipped cream. Pour into pan.

Chill at least 3 hours. Garnish with strawberries and lime slices.

EASY EASTER BUNNY CUPCAKES

1 1/2 c Cake Flour, sifted

1 c Sugar

2 ts Baking powder

1/2 ts Salt

1/2 c Butter; softened

1/2 c Milk

2 Eggs

1 ts Vanilla

Easy Easter Bunny Frosting (see below)

Smarties or M&Ms

Licorice or Fruit Roll ups

Marshmallows; pink

In bowl combine flour, sugar, baking powder and salt.

Using electric mixer at low speed, blend in butter, milk, eggs and vanilla; beat for 2 minutes at medium speed.

Spoon batter in 16 large greased or paper lined muffin cups.

Bake at 375F for 12 to 16 minutes or till tester inserted in centre comes out clean. Transfer to rack and cool.

Easy Easter Bunny Frosting

1/2 c Corn syrup

1 Egg white

1 ts Lemon juice

In saucepan over high heat, heat corn syrup (or microwave at High for 1 1/2 - 2 minutes) until boiling.

In bowl, beat egg white with lemon juice till frothy; gradually blend in boiling corn syrup and beat till stiff peaks forms, about 4 minutes.

Dip tops of cooled cupcakes in icing.

Use Smarties or M&Ms for eyes, licorice or sliced fruit roll ups for whiskers. Cut pink marshmallows into quarters for ears.

Makes 16 Cupcakes.

EASY EASTER CUT-OUTS

Yield: 1 Recipe

1 c Chocolate Chips

-(Semi-Sweet)

2 ts Shortening*

-----Tinted Coconut-----

1/4 ts Water
1 dr Food color
1/2 c Sweetened Coconut Flakes

* NOT butter, margarine, oil, or vegetable oil spread

1. Cover bottom of 13x9-inch pan with heavy duty foil.
2. In small microwave-safe bowl, place chocolate chips and shortening. Microwave at HIGH (100%) 1 to 1-1/2 minutes, or until chocolate is melted and mixture is smooth when stirred. Immediately spread mixture evenly on foil to about 1/8-inch thick; pat TINTED COCONUT evenly onto chocolate.
3. Refrigerate for 5 to 10 minutes or until beginning to firm. Press sturdy, Easter-shaped cookie cutters down to foil, cutting through coconut and chocolate; do NOT remove shapes. Return to refrigerator until completely firm; gently remove foil. Gently press out shapes; cover and refrigerate until ready to use. Use as garnish for desserts. 6 to 12 cut-outs.

Tinted Coconut:

In small bowl, stir together 1/4 teaspoon water and 1 drop food color. Stir in 1/2 cup Sweetened Coconut Flakes; with fork, toss until evenly tinted.

EASY EASTER PRALINE COOKIES

1/2 c Butter
1 1/2 c Packed brown sugar
1 ea Egg
1 1/2 c Flour
1 ts Vanilla
1 c Chopped pecans

Preheat oven to 350 degrees.

Cream butter, sugar and egg. Stir in flour, vanilla and pecans. Mix well by hand.

Shape into balls about the size of walnuts, place on cookie sheets and flatten to about 1/8 inch.

Bake 10 to 12 minutes, or until brown. Remove from oven and allow to cool completely and harden. Makes 36 servings.

EASY ELEGANT EASTER EGGS

1 stick butter

1 tsp. vanilla

2/3 cup sweetened condensed milk

6 cups confectioners' sugar

8 oz. unsweetened chocolate, melted

1. In large bowl of an electric mixer, cream butter until light and fluffy.

2. Add vanilla and condensed milk and beat until blended.
3. Add two cups of sugar and beat until blended.
4. Add two additional cups sugar and beat with mixer until blended.
5. If mixer is a heavy duty model, you may be able to use it to blend in the remaining sugar. Otherwise, remove the bowl from the mixer stand and using a wooden spoon, beat in the remaining sugar.
6. Remove mixture from bowl onto clean counter surface and knead with your hands if necessary to make a smooth, fondant consistency.
7. Pinch off about two tablespoons of the fondant and roll it between your hands to form a smooth egg shape, slightly narrower at one end.
8. Place each egg on a cookie sheet covered with waxed paper.
9. Refrigerate a few hours or overnight to firm and chill before dipping in chocolate adhere to the eggs. Dip in chocolate.
10. Moist, sweetened coconut may be added to the fondant to make coconut cream eggs.
11. For peanut butter eggs, make a small yolk of about one tablespoon peanut butter and wrap in a thin layer of fondant. Shape as directed for shaping plain eggs.
12. Coat with chocolate for plain eggs.

DropBooks

EGGSQUISITE EASTER BASKETS

4 Shredded wheat biscuits -crumbled

3/4 c Peanut Butter

3/4 c Butterscotch chips

Mix peanut butter and chips over low heat or place in microwave until melted. Add shredded wheat.

Cool slightly, then mold into baskets - wonderfully yucky! Try shaping over back of bowl.

Place baskets in fridge to set.

Fill nests with Easter eggs and/or candy. Little nests filled with jellybeans are delightful.

FRUIT AND NUT EASTER EGGS

These can be made long before needed. Their flavor improves as they ripen.

2-1/4 cups sugar ·
1 cup light corn syrup ·
3/4 cup hot water ·
1/2 lb. marshmallow creme ·
1/2 cup shortening, melted ·
1/4 cup confectioners' sugar ·
2 cups candied fruit (cherries and pineapple) ·
Nuts ·
Dipping chocolate

In a saucepan, cook sugar, syrup, and water to 265 degrees. Add marshmallow creme and beat until almost firm. Add melted shortening, confectioners' sugar, candied fruit, and nuts. Mix well, shape eggs by hand and dip in the chocolate. The eggs will keep 6 to 8 months. Makes 10 eggs.

GINGERBREAD EASTER BUNNY COOKIES

1/4 c margarine
1/2 c brown sugar
1/2 c dark molasses
3 1/2 c flour
1 ts baking soda
1/4 ts cloves
1/2 ts cinnamon
1 ts ginger
1/2 ts salt
1/4 c water

Preheat oven to 350 degrees.

Blend the margarine and sugar until creamy, then beat in the molasses.

Sift together the flour, baking soda, cloves, cinnamon, and ginger.

Add the dry ingredients to the margarine mixture in three parts alternating with the water. The dough will be stiff; you may need to work in the last third of the flour with your hands.

Roll the dough to any thickness you like, directly onto a nonstick cookie sheet; then cut out bunny rabbits with a cookie cutter.

Bake for 8 minutes or longer, depending on their thickness. When done, the dough should spring back when pressed.

GREEK EASTER COOKIES

2 1/4 c Flour
1 1/4 ts Baking powder
1/4 ts Salt
1/2 c Butter, softened
1 c Powdered Sugar
1 Egg
2 tb Milk

1 ts Vanilla

1 Egg Yolk and 1 tb Milk beaten together

3 tb Sesame Seeds

Preheat oven to 375 degrees F.

In a medium bowl combine the flour, baking powder, salt and set aside.

In a large bowl combine butter and sugar, beating until fluffy. Add egg, milk, vanilla and beat well after each addition.

Add flour mixture 1 cup at a time blending well after each addition.

Roll 1 teaspoon of dough on a lightly floured surface into a 6 inch rope, fold in half and twist 2 or 3 times, pinch ends together. Place 1 inch apart on 3 greased cookie sheets. Brush with egg/milk mixture. Sprinkle with sesame seeds.

Bake 10-13 minutes or until golden brown in color. Cool on rack. Store in an airtight container at room temperature.

HIPPITY HOP EASTER BUNNY CAKE

Yield: 16 Servings

2 1/2 c Coconut, divided

Red food coloring

2 Baked 9-inch round cake

-Layers, cooled

8 oz Cool Whip, thawed

Assorted candies for garnish

DropBooks

Tint 1/4 cup of the coconut pink using red food coloring.

Cut 1 cake layer as a half circle shape on each side of the cake (for the ears) leaving a bow tie shape in the center of the cake. The bow tie shape should be about 1 1/2" wide at the widest part.

Leave one layer whole. Arrange whole cake layer in center of cake platter, place half circle shapes on the top pointing up for the bunnies ears. Place the remaining piece at the bottom of the whole cake layer to make a bow tie.

Frost: With whipped Topping.

Sprinkle center of bunny's ears and bowtie with pink coconut. Sprinkle white coconut over bunny's head and outer edge of ears and bowtie.

Decorate with candies for eyes, nose, mouth and whiskers

Hint: For decorating you could use red string licorice, chocolate chips for the eyes nose and mouth and maybe to outline the ears and bow tie.

HUMMINGBIRD CAKE

3 c All purpose flour

1 ts Baking soda

1/2 ts Salt

2 c Sugar

1 ts Cinnamon

3 Eggs, beaten

3/4 c Vegetable oil

1 1/2 ts Vanilla

8 oz Crushed pineapple

1 c Pecans, chopped

1 3/4 c Bananas, mashed

Cream cheese frosting (see below)

1/2 c Pecans, chopped

Combine the flour, baking soda, salt, sugar, and cinnamon in a large bowl. Add eggs and oil, stirring until dry ingredients are moistened. Do not beat. Stir in vanilla, pineapple, pecans and bananas. Pour batter into 3 greased and floured 9 inch pans. Bake at 350 degrees for 25 to 30 minutes or until a wooden toothpick comes out clean.

Cool in pans for 10 minutes; remove from pans and let cool on wire racks.

Stir 1/2 cup of pecans in cream cheese frosting or reserve them for the top and the sides.

Cream Cheese Frosting:

4 oz Margarine or Butter

8 oz Cream cheese

1 lb Powdered sugar

Blend softened cheese and margarine in mixer. Blend and whip in the sugar.

MARSHMALLOW EASTER BUNNIES & CHICKS

Yield: 12 Servings

3 1/2 ts Plain gelatin soaked in 1/4 cup of water
1/4 c Water
1 1/4 c Sugar
3/4 c Invert Sugar
3/8 c Light corn syrup
1/2 ts Vanilla
Flavoring & color, optional
Colored sugar

In mixing bowl, soak gelatin in water.

In a saucepan, combine water, sugar and invert sugar. Heat but do not boil. Pour hot syrup into gelatin, beating slowly. Gradually add corn syrup and vanilla, beating on medium high speed of mixer until mixture is fluffy, white, and doubled in bulk.

Color and flavor marshmallow as desired. Keep mixing bowl in a larger bowl of very hot water to keep marshmallow from hardening.

Butter Easter molds and spoon candy into molds. Set aside about 1 hour; remove from molds and roll in colored sugar. Dry candy for a few hours, then pack tightly in covered containers.

MARSHMALLOW EASTER EGGS

2 tbsp. Knox gelatin

1/2 cup cold water

2 cups sugar

3/4 cup hot water

1 cup white Karo syrup

2 tsp. vanilla

Cornstarch, for hands

Milk chocolate

1. Mix gelatin and cold water. Set aside until water is absorbed.
2. Combine sugar, hot water, 1/2 cup of the Karo syrup and cook to the soft ball stage (240°F). Cool a few minutes.
3. Beat with mixer at full speed. Add the remaining Karo syrup and all of the gelatin mixture, 1 tablespoon at a time.
4. Beat 7 to 8 minutes after the last addition of the gelatin.
5. Add vanilla.
6. Pour into a well greased 7x9-inch pan and chill thoroughly.

7. Dust hands with cornstarch.
8. Spoon marshmallow out of pan and form eggs.
9. Brush excess cornstarch off and let dry for 1/2 hour on waxed paper.
10. Pour melted milk chocolate over eggs and let set.
11. Refrigerate for easier handling.

MERINGUE KISSES FOR EASTER

2 Egg whites; room temperature
1/4 ts Cream of tartar
pin Salt
1/2 c Granulated sugar
1/2 ts Vanilla extract
4 oz Semisweet chocolate chips

Preheat oven to 375 F. Line baking sheet with parchment paper; set aside.

In medium bowl, with electric mixer on medium speed, beat egg whites until frothy; add cream of tartar and salt. Beat on high speed until stiff; beat in sugar 1 tablespoon at a time. Add vanilla; fold in chocolate chips.

Drop batter by heaping teaspoonfuls onto prepared baking sheet. Place in oven. Turn oven off; leave cookies in oven 5 hours. Makes 12 servings.

MINIATURE EASTER CANDY BARS

1 lb Confectioners sugar
2/3 c Sweetened condensed milk
1/2 ts Vanilla
1/2 ts Almond extract
12 oz Semisweet chocolate pieces
12 oz Butterscotch flavored pieces
1 lb Chopped Spanish peanuts

Combine confectioners sugar, sweetened condensed milk, vanilla and almond extract in large bowl. Mix thoroughly, using hands to knead.

Roll mixture between two sheets of plastic wrap to form 13x9 rectangle. Chill in refrigerator.

Meanwhile, melt chocolate and butterscotch pieces in top of double boiler over hot water. Stir in peanuts.

Spread one half of chocolate mixture in buttered 13x9x2 baking pan. Carefully place fondant layer on top. Spread remaining chocolate mixture on top. Refrigerate until firm.

Remove from refrigerator 10 minutes before cutting. Cut into bars. Store in refrigerator. Makes 48 pieces.

NO CRUST EASTER PIE

1 1/2 lb Ricotta

1 lb Cream cheese

1 1/2 cups of sugar

6 Eggs

2 tb Vanilla

6 tb Flour

1 pt Sour cream

Cream together the ricotta and cream cheese and the sugar; add the eggs, beating them in one at a time. Add the vanilla.

Spoon in the flour and sour cream, mix well.

It's going to be loose, don't worry.

Pour mixture into a 10" springform cake pan. Bake in a 325 deg oven for about 1 hour.

PECAN EASTER CAKE

2 c All-purpose flour

1 ts Baking powder

1/2 ts Baking soda

1 c Butter, softened

1 1/4 c Brown sugar, packed

2 Eggs

1 c Nonfat plain yogurt

1 ts Vanilla

Topping:

1 c Pecans, coarsely chopped

1/4 c Brown sugar, packed

1/2 ts Ground nutmeg

1/2 ts Ground allspice

Heat oven to 350 degrees F. Grease an 8-cup tube pan.

Stir together flour, baking powder, baking soda; set aside.

With electric mixer, beat butter and brown sugar until fluffy. Beat in eggs, yogurt and vanilla. Gradually beat flour mixture into the batter until well blended.

Sprinkle one-fourth of the topping into the prepared pan. Spoon on one-third of the batter. Continue layering.

Bake in a 350 degree oven for 50 to 60 minutes or until toothpick inserted in center comes out clean.

Cool 15 minutes in pan; remove from pan to a rack; serve warm. Makes 12 servings.

Combine the pecans, brown sugar, nutmeg, and allspice and set aside.

PRALINE POUND CAKE

1 c Butter

2 c Sugar

4 Eggs

4 c Flour

1 ts Baking soda

1 ts Baking powder

4 oz Sour cream

4 oz Cream cheese; softened

1 c Praline liqueur

1 c Pecans; chopped

-----Glaze-----

1/4 c Butter

1/2 c Brown sugar

1/4 c Praline liqueur

1/8 c Water

Cream butter and sugar. Add eggs and beat 3 minutes.

Mix together the flour, baking soda, and baking powder.

Mix together sour cream, cream cheese and liqueur. Alternately add dry ingredients with cheese mixture, beating well. Stir in pecans.

Grease and flour bundt pan. Pour batter in. Bake at 350~ for 60-70 minutes. Cool 15 minutes then glaze.

Glaze:

Combine the butter, brown sugar, praline liqueur, and water all in a small saucepan; bring to a boil. Stir for 5 minutes. Pour over cake. Makes 8 servings.

RABBIT CAKE

2 cups all-purpose flour
1/2 cup shortening
1-1/2 cups sugar
1 cup milk
3-1/2 teaspoons baking powder
1-1/4 teaspoons vanilla
1 teaspoon salt
3 eggs

1. Preheat the oven to 350 degrees.
2. Grease and flour the cake pans (rub bottom of pan with butter or shortening, then sprinkle flour in the pan; tap the pan until flour spreads and covers pan bottom)
3. Sift the flour, sugar, baking powder, and salt into the electric mixer bowl.
4. Add the shortening, milk, vanilla, and eggs. Mix on low speed for one minute.
5. Scrape the sides of the bowl, then turn mixer to high speed. Beat for 3 minutes.
6. Pour into pans and bake for 30 to 35 minutes, or until a wooden pick inserted in the cake center comes out clean (not sticky!).
7. Cool in pans for 10 minutes, then turn cake layers onto a wire rack (you might need help with this step).

CREAM CHEESE FROSTING:

1 3-ounce package cream cheese, softened
Dash salt
1 tablespoon milk
2-1/2 cups confectioners' sugar
1 teaspoon vanilla

1. Place the cream cheese, milk, vanilla, and salt in the electric mixer bowl. Mix on medium speed until well blended.
2. Gradually add sugar, beating at medium to high speed until the frosting is smooth and will spread easily. If necessary, add more milk.
3. Cut the cooled cake and arrange as shown in the drawing. One layer is left intact, and the other is cut to form the bunny's ears and bow tie. Spread the frosting between the head, ear, and bow tie pieces, then over top and sides.
4. Add jelly beans for the bunny's eyes, strips of licorice for whiskers. You could also cover the rabbit with coconut for a very special Easter dessert!

STRAWBERRY EASTER PIE

1 1/4 c. crushed round buttery crackers
1 (8 oz.) pkg. cream cheese, softened
2 tbsp. Milk
1 pkg. instant sm. vanilla pudding
1 (4 1/2 oz.) Cool Whip, thawed
1/4 c. melted butter
2 tbsp. Sugar
1 c. or more of halved strawberries
1 1/2 c. cold milk

Roll out crumbs, mix with melted butter. Bake in 8 x 8 cake pan at 375 degrees for 8 minutes. Beat cream cheese with 2 tablespoons sugar and 2 tablespoons milk. Spread over crumbs, spread strawberries over cream cheese layer. Beat pudding and 1 1/2 cups milk until well blended, fold in 1 cup Cool Whip. Spoon over strawberries. Chill

2 hours. Can garnish with Cool Whip and/or a strawberry. Can be doubled for 9 x 13 pan.

QUICK-AS-A-BUNNY EASTER EGG NESTS

4 tb Butter
4 c Marshmallows or 10 oz
5 c Rice krispie cereal
1/2 c green-tinted coconut
Miniature marshmallows, jelly beans, chocolate eggs, etc.

Melt butter in saucepan over low heat. Add marshmallows and stir till melted. Cook 3 minutes, stirring constantly .

Remove from heat, add Rice Krispies and coconut and stir till thoroughly mixed.

Shape mixture into 16 3" nests. Chill thoroughly.

Fill cooled nests with miniature marshmallows, jelly beans, chocolate eggs, hershey kisses, etc. Makes 16 nests.

RESURRECTION COOKIES

1 c. whole pecans

1 tsp. vinegar

3 egg whites

pinch salt

1 c. sugar

zipper baggie

wooden spoon

tape

Bible

Preheat oven to 300 F. Place pecans in zipper baggie and let children beat them with the wooden spoon to break into small pieces. Explain that after Jesus was arrested he was beaten by the Roman soldiers. Read John 19:1-3. Let each child smell the vinegar. Put 1 tsp. vinegar into mixing bowl. Explain that when Jesus was thirsty on the cross he was given vinegar to drink. Read John 19:28-30.

Add egg whites to vinegar. Eggs represent life. Explain that Jesus gave His life to give us life. Read John 10:10-11. Sprinkle a little salt into each child's hand. Let them taste it and brush the rest into the bowl. Explain that this represents the salty tears shed by Jesus' followers, and the bitterness of our own sin. Read Luke 23:27.

So far, the ingredients are not very appetizing. Add 1 c. sugar. Explain that the sweetest part of the story is that Jesus died because He loves us. He wants us to know and belong to Him. Read Ps. 34:8 and John 3:16.

Beat with a mixer on high speed for 12 to 15 minutes until stiff peaks are formed. Explain that the color white represents the purity in God's eyes of those whose sins have been cleansed by Jesus. Read Isa.1:18 and John 3:1-3. Fold in broken nuts. Drop by teaspoons onto wax paper covered cookie sheet. Explain that each mound

represents the rocky tomb where Jesus' body was laid. Read Matt. 27:57-60.

Put the cookie sheet in the oven, close the door and turn the oven OFF. Give each child a piece of tape and seal the oven door. Explain that Jesus' tomb was sealed. Read Matt. 27:65-66.

GO TO BED! Explain that they may feel sad to leave the cookies in the oven overnight. Jesus' followers were in despair when the tomb was sealed. Read John 16:20 and 22.

On Resurrection morning, open the oven and give everyone a cookie. Notice the cracked surface and take a bite. The cookies are hollow! On the first Resurrection day Jesus' followers were amazed to find the tomb open and empty. Read Matt. 28:1-9.

HE HAS RISEN!

SUGAR EASTER EGGS (NONEDIBLE)

* NOTE: These make a wonderful decoration but remember these are NOT edible.

1 beaten egg white

1/2 c. confectioners sugar

3 1/2 c. granulated sugar

Beat egg white, add confectioners sugar, then add granulated sugar. Use food coloring if desired. Put in mold; let dry for about 1/2 hour; scoop out mold to the right thickness. I fasten the two halves of the eggs together with Royal Icing and decorate inside with scene and outside with the icing. These make a great gift and can be stored for the following year. People love them.

WORLD'S BEST CHOCOLATE EASTER EGGS

These delicious cream filled eggs taste just like a very famous store bought one. They are easy to make and kids and adults love them.

1 cup soft butter

2 tsp salt

4 tsp vanilla

1 can condensed milk (Eagle Brand)

10 cups icing sugar

1 tsp. yellow food coloring

1 lb. semisweet chocolate

Beat butter, salt and vanilla until fluffy. Add milk, beat in sugar. Blend until stiff. Dust with brown sugar. Knead til smooth.

Set aside more then 2/3 of mixture. To the remaining mixture add yellow food coloring. Blend in well. Divide yellow and white into 16 or 24 pieces. Shape yellow into ball, mould white around yellow to form an egg shape. Dry at room temperature on paper towels for 24 hours.

Melt chocolate in double boiler or in microwave until smooth. Dip eggs in chocolate. (paraffin wax may be added and melted with chocolate to prevent chocolate from melting in your hands). Once dipped cool at room temperature. Refrigerate after cool.

When sliced these eggs will have a white cream filling with a yellow filling that appears to be the yolk. They look nice sitting in an Easter basket!!

EASTER CRAFTS

COTTON BALL EASTER EGG

Supplies needed:

8 1/2x11 white construction paper
Pastel colored cotton balls
Child safe scissors
Stick glue

Directions:

Take the construction paper and fold it in half length wise.

Take your scissors and cut out a half oval shape along the non folded edge, making sure that one end is cut a little flat (oval at the top, flat/straight on the bottom), you can draw it out with a pencil first to help with the cutting.

Open your paper and it should look like an egg (this is similar to cutting out a valentine heart).

Put glue on section of the egg and apply various colored cotton balls, continue until the entire egg is covered.

For the more creative one, try putting the colored cotton balls on in some type of pattern.

Let dry and hang on wall or refrigerator for all to see!!!!

DESIGNER EGG GIFT CASE

This Easter egg is made of gum paste. It is easier to make. And it may be filled with home-made sweets,

chocolates and candies.

You can also use it as a container for a small gift, such as a folded and wrapped tie, or a brooch.

What you need:

An egg mold (preferably a metal one)

Gum paste

A child-safe scalpel or knife

Color the gum paste as required. Then roll it out and smooth it into a well-polished smooth Easter egg mold.

Work the paste into the mold slowly. Use the knife or scalpel to trim the uneven edge level.

Make two and leave to dry overnight.

Join the two halves with small blobs of royal icing and allow to set. Trim the join carefully.

Alternatively a long fine braid of the paste may be made and used to cover the join.

Mold the soft braid around the egg, sticking it in place with an occasional blob of icing. Make a neat join at the bottom of the egg.

The egg may be glazed with confectioners varnish to give it a hard shiny finish.

EASTER BUNNY EARS

Construction paper (pink and white)

Glue

Cut out bunny ears using the white construction paper; then cut out smaller ears using the pink construction paper.

Glue the pink ears onto the white ears so the pink resembles the inside of the bunny's ears.

Using the white construction paper, make a band the right size to fit around the child's head. Staple in place.

Attach the bunny ears to the band.

EASTER BUNNY MASK

Paper Plate

Pink Construction Paper

White Pipe Cleaners

Yarn

Cut out eyes and nose in the paper plate.

Next cut out the bunny ears from the pink construction paper and glue the ears to the plate.

Use the pipe cleaners to make the bunny whiskers. Attach them to the plate by gluing them on.

Tie the yarn to each side of the plate; use the yarn to hold the mask in place.

EASTER PARADE BONNET

Materials:

paper plate

construction paper

crayons or markers

glue

yarn

Children can decorate the paper plate any way they wish. Glue on pieces of pastel paper, color flowers on plate, use your imagination. Tie yard to each side of plate so it can be tied under child's chin.

EASY NO-BAKE CLAY FOR EASTER ORNAMENTS

1 cup cornstarch

1 1/4 cups cold water

2 cups baking soda

food coloring (optional)

Add the cornstarch, water, and baking soda in a medium saucepan and stir over medium heat for about 5 minutes.

Add food coloring, if using.

Remove from heat, turn on a plate and cover with a damp cloth. Let cool.

When cool knead like you would bread dough. Store in an airtight container.

Shape clay into whatever ornaments and shapes you desire.

EGG CARTON MINI-EASTER BASKETS:

Materials:

use individual egg buckets (from egg carton)

ribbon for handle

put in Easter grass, jelly beans, etc.

We've always done an Easter tree using budding branches from outside, place them in a vase and decorate with

homemade or store bought decorations.

EGGSHELL MOSAIC

A great way to use up the remains of the Easter eggs. Children will love breaking up the eggshells.

Materials:

Colored eggshells
construction paper
crayon, pen or marker
glue

On a piece of paper have child draw a simple design (e.g. flower, balloon, kite, egg). Spread glue in design area. Sprinkle bits of broken eggshells onto glue. Allow to dry then hang and enjoy.

EMPTY DESIGNER EGS


Painting eggs for Easter is funny. And at the same time crafty too! A little flaw, and the whole thing turns a mess. Handle them with care, and the prize is worth it. Impress your loved ones with the with the loveliest Easter gift: a basket full of decorated eggs.

Blown out permanent designer eggs:

Given here is a little basket of blown eggs decorated with paint, ribbon and stuck-on shapes- even sequins. Try them out . They are not just charming.

Done all by yourself, they are cute, nifty, and permanent!


eggs(as many as you like)
a child-safe sharp pin
a sizeable saucer to hold the contents of the eggs
soft pencil
paints and paintbrushes
glue
ribbons
sticker stars
a nifty garden basket (preferably of cane)

Wash the eggs in cold water and dry on paper towels. Use a sharp-pointed pin to screw a small hole in each end of an egg. 

Shake the egg vigorously to break the yolk and mix it with the white. Then hold the egg over a saucer and blow hard into one hole until all the contents have run out of the other hole.


Wash the shell carefully under cold running water, rinsing out several times. Then leave it to dry. 


Repeat the process with other eggs.


Use a soft pencil to mark a design lightly on each shell. 


Paint motifs. Decide before hand the design and the color to be applied.


Then use one color at a time to draw the motifs. 

Paint some eggs one color all over. Just for a break. 

Stick a loop of silk ribbon on the top of an egg for hanging. 

For designing striped eggs indicate lightly the  areas of different color in pencil.

Put colors in the stripes using the penciled lines as a guide. 

Decorate plain painted eggs with bands of ribbon and bows. 

Stick on the sticker stars to make a pattern with the painted stripes.

GIANT EASTER EGGS

Balloon

Crochet Thread

Watered Down Glue

Large Paintbrushes

Blow up the balloon and tie a 2 foot piece of thread to the bottom.

Using a large paint brush, cover the entire balloon with the watered down glue (work quickly so the glue doesn't have a chance to dry).

Wrap crochet thread around the balloon in one direction, leaving small gaps about 1/2 inch wide so the balloon isn't completely covered.

Apply another light layer of glue on top of the thread and wrap with another layer of crochet thread in another direction.

Repeat until the balloon is covered with thread.

Hang the balloon from the bottom thread to dry for about 24 hours.

When fully dry, pop the balloon and gently pull it out of the thread.

HOMEMADE COLORED BOILED EGGS

This is really going to add color to your Easter breakfast. Know for sure, that your family and folks will be relishing on it from the core of their heart.

All you need are:

White shelled eggs

Home made colorings

(preferably turmeric, uncooked beets, or the liquid squeezed from cooked spinach)

a boiling pan

cream

Add home made coloring to the water when boiling eggs for breakfast. You can have yellow, red and green coming handy out of your own kitchen. Or they can be had from any grocer in concentrated form. Well, you can always use other colors for a better effect. But, please make sure they are edible. Use a small pan to boil the eggs. Boil at most four eggs at a time for a better result. Otherwise the color will not be concentrated enough to tint the eggs.

Allow them to be cooled.

And serve them in a basket for a special Easter first course.

Use a pastry bag filled with white cream to design the shell-tops. Just squeeze out to put some small drops of beads on the portion of the eggs facing up. And make sure that the cream beads don't get messed up by coming in contact with other eggs.

You may serve bowls of mayonnaise and presto so that everyone can shell their own eggs and coat them with mayonnaise.

HOMEMADE NATURAL DYE FOR EASTER EGGS

For a fool-proof way to hard-boil eggs:

Place eggs in a single layer in a saucepan; add enough tap water to cover at least 1 inch above eggs. Cover and bring to boiling.

Remove from heat and leave for about 1/2 hour.

Immediately place pot under cold running water until water in pot is cold.

Dry eggs and decorate immediately or store in refrigerator. Do not decorate cracked eggs, instead use them in recipes or eat them up as soon as possible.

Different Shades of Red: beets, raspberries, cranberries, grape juice, or red onions

Different Shades of Yellow: Yellow onion skins, orange peels, lemon peels, shredded carrot, celery seed, ground cumin or ground turmeric

Pale green: Spinach leaves

Golden: Yellow Golden Delicious Apple peels

Light Blue: frozen blueberries, thawed

Light brown: Strong brewed coffee

Place the hard-boiled eggs in a single layer in a large pot (do not stack them). Pour in just enough water to cover the eggs, add about 1 teaspoon vinegar and the desired natural dye to the water.

Bring the water to a boil; reduce heat and simmer for about 15 minutes.

If you'd rather not go natural, either use food coloring or go out and buy an egg colouring kit.

PAPER BAG EASTER BUNNY

Materials:

1 lunch sack for 1 paper bag
pink, white, and black construction paper
scissors
crayons
paste

Directions:

Cut a V notch at the top of each lunch sack.

* Hint: Draw the V from the top opening of the sack with a pencil.

Start at the top center and bring your notch down. This will form the ears.

Close the bag and lie flat.

Then cut your notch with both sides of the bag together.

This will be the bunny ears.

Cut out ear shapes with the white construction paper and glue onto "ear" of the bag.

Cut a smaller piece in pink for the inside of the ear, or reverse the colors. It's your choice.

Cut out a small triangle of pink for the nose and paste it in the center where a nose would go.

Draw in your eyes or you could cut them from paper or even add wiggle eyes.

Cut out a rectangle piece of black paper. Small in size about mustache size. Then make cuts from each side of the short end towards the center of the paper without cutting all the way through. Do this several times on each side to create whiskers. Paste this above the nose.

Now draw two circle cheeks and connect the mouth from the cheeks to the nose like a kitty mouth.

Open up bag and it can now be a bag to collect eggs from your class egg hunt or to take crafts home in and then use for center piece at home!

PAPER PLATE EASTER BUNNY

large paper plate

small paper plate

staples or glue

pink construction paper

crayons or markers

cotton ball

Glue the small paper plate to the top of the large one to form the bunny's head and body, like so: oO

Cut out bunny ears from pink construction paper. Staple or glue the ears to the head.

Draw on eyes, nose, and whiskers with crayons or markers.

Glue a cotton ball on the back for the tail.

SPONGE PAINTED EASTER EGGS

Place hard boiled eggs in egg cups.

Partially fill paper cups with different colors of paint.

Cut a sponge into as many pieces as you have colors of paint. Get the same number of clothespins and use them to grab the pieces of sponge.

Using the clothespins as a handle, lightly dab the sponge over the top half of the egg; use as many colors as you'd like. Let dry thoroughly.

Turn egg over in the cup and repeat the procedure.

Let the egg dry completely.



DUCK WALK RACE

Have the kids line up at the Start Line, squat down and grasp their ankles with each hand from behind. On GO, they waddle to a designated Finish Line. They can't let go of their ankles or they are disqualified. The first child over the Finish Line wins a prize.

EASTER BUNNY TAG

This game is played the same way as tag except that the players must hop; if a player stops hopping for any reason, they are automatically IT.

EASTER BUNNY WORD SCRAMBLE

Give each person a pencil and paper with the words "Easter Bunny" written at the top.

They must then write down as many words as they can think of that can be made using the letters contained in the words "Easter bunny".

The person who can think of the most words wins a prize; you can also have prizes for the most unusual words, the least words, the most original words, etc.

EASTER CANDY TOSS

Take a piece of red construction paper and draw 3 circles in the middle of the paper. Make the circles three different sizes so it resembles a bull's eye (the size of the circles will depend on the age of the kids, the older the kids the smaller the circle). Color each circle a different color and write in different point values for each circle.

Have the kids each throw a different kind of candy (maybe different colors of Easter eggs or jelly beans).

Award prizes depending on which circle the child's candy lands on. The one who lands on the bull's eye in the middle would get an extra-special prize.

EASTER EGG BOWLING MATCH

Paint hard boiled eggs different colors and give a different color to each kid.

Leave one egg unpainted and roll that egg across the floor.

The kids have to roll their eggs and the one who's egg is rolled closest to the white one wins that round. At this time they can either win a small prize or points can be counted and then prizes awarded for 1st, 2nd, and 3rd prizes.

EASTER EGG HUNT FOR LITTLE ONES

Hide plastic or styrofoam Easter eggs and let the kids find as many as they can.

No matter how many they find, they all get the same prize (Easter baskets filled with assorted Easter eggs, little chocolate bunnies, jelly beans, etc.)

EASTER EGG MATCH-UP

Get a bunch of different colored plastic eggs. Separate the eggs and hide each half in a different places. The kids must match up the eggs to win prizes.

EASTER EGG MEMORY HUNT GAME

Take pairs of Easter eggs and paint only one side of each pair the same color (leave the other side unpainted).

Place the Easter eggs, painted side down, and have the kids search for the eggs. When they find an egg they must leave it behind and search for the egg's mate before they can go back and pick up the other matching egg (that is if they can remember where that color egg was buried)

EASTER EGG ROLL GAME

Mark off a start and stop point (the distance can be determined by the age of the children). Using a decorated Easter egg have the kids down on hands and knees. Roll the egg across the floor using only their noses. The first one to the finish line without touching the egg with their hands is the champion nose roller.

EASTER EGG SPOON RACE

Prepare a race track with clearly defined start and finish lines. Provide each player with an Easter egg on a spoon and have someone start and time the race. The person crossing the finish line first wins.

For older children make this race more difficult by pairing off players in teams of two, tie their inner legs (in two or three places) with old socks or nylon stockings, and give each of them a spoon to carry with an egg on it.

EASTER EGG TOSS

This is best done outside.

Pair off the kids facing each other. The object of the game is to have the kids toss an egg back and forth, moving farther away from each other after each toss. The first one to drop the egg is disqualified. The winning team would receive a prize.

For younger kids you can use plastic eggs or even hard-boiled eggs.

For older kids, use fresh eggs. This can be hilarious but rather messy so be sure the kids are properly dressed for the occasion.

EASTER GUESS THE NUMBER GAME

Take a jar and fill it with Easter eggs, jelly beans, etc. Count the different candies as you put them in the jar.

Leave a piece of paper and a pencil next to the jar and have all the children guess how many candies are in the jar. Be sure they write their name on the paper beside their guess.

The child who is the closest without going over wins the jar (and maybe a chocolate Easter bunny).

FAIR-FOR-ALL EASTER EGG HUNT

Make sure your Easter egg hunt doesn't result in one or two kids finding most of the eggs (to the utter devastation of the little ones).

To overcome this problem, have different colored eggs for each child. Write a number on each egg to let them know how many of that colored egg are hidden for them to find. Each child must return to homebase (you) after they find each egg. This will help you keep count of the eggs that the little ones collect.

Before the start of the race, place a different colored egg in each basket and tell the kids that this is the only color

they're supposed to hunt for. The first child to find all THEIR eggs wins a special prize. The prizes can be anything from chocolate Easter eggs or bunnies, to Easter baskets, or even money.

FIND YOUR NAME EASTER EGG HUNT

Write the name of each child on one of the Easter eggs you hide, the one that finds their own name wins a prize.

GOLDEN EASTER EGG HUNT

Have the kids decorate their own Easter baskets, each using a different color. They are then told that the eggs they will be looking for must be the same color as their baskets (they aren't to touch the other colors). This makes it easier for smaller children as the eggs can be out in plain view where the older the kids the harder they have to search for their Easter eggs.

You can also hide one (or more) gold egg which contains a special prize. The prize can be anything you'd like (place money inside the egg or they can redeem the golden egg for a special prize).

IN-THE-DARK EGG HUNT

Have each kid bring their own flashlight from home and hunt for the Easter eggs in the dark, inside or outside.

JELLY BEAN EASTER EGG HUNT

For younger children, put down different colored jelly beans or small eggs for them to follow. At the end would be an Easter basket filled with a bunch of Easter goodies.

NOSEY EGG ROLL

The kids roll the eggs using only their noses. The first one over the finish line wins a prize.

PASS THE EASTER EGG

Line up in teams.

The first person places an Easter egg under his chin (depending on the age of the child this Easter egg can be plastic or a real Easter egg (whether hard boiled or raw would depend totally on the age group; a raw egg would be funny but messy);

They must then pass the Easter egg to the next person in line.

They must then try to grab the Easter egg using only their chins.

If the egg drops, they must start over at the beginning.

If the person touches the egg with their hands, they would just put it back under their chin and continue on.

The first team to get the Easter egg all the way to the last person in line is the winner.

PIN THE TAIL ON THE EASTER BUNNY

The same idea as "pin the tail on the donkey".

Have the kids draw a picture of the Easter bunny on white construction paper; have them color the picture.

Decide which child will go first and then blindfold him. Give him a cotton ball to be pinned onto the Easter bunny (for small children use tape instead of a pin).

Spin him around three times and let him go at it.

Once he pins the cotton ball on the bunny make a small circle in a special colored crayon to tell where abouts on the bunny his tail got pinned. he pinned (a different color for each child).

The next child then has a turn, etc.

When the last child has had their turn that's when the colored crayons will show who pinned the tail where.

The child who pinned his tail the closest to the Easter bunny's real tail get's a prize. You can also offer prizes to the one who pinned the tail closest to his nose, ears, paws, etc... (everyone's a winner so there's no hard feelings).

DropBooks